

# Honey Yeast Rolls

## Ingredients

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- 1 1/4 c Milk (warmed)
- 1 T Sugar
- 2 1/4 t Yeast
- 3 1/2 T Honey
- 1 1/4 t Salt
- 1 Egg (room temperature)
- 3 3/4 c Flour
- 5 1/2 T Unsalted Butter

## Instructions

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1. Place the warm milk in the bowl of a stand mixer. Add sugar and sprinkle the yeast over the milk. Mix gently to combine. Let the mixture sit for 5-10 minutes, until the yeast starts to foam.
2. Add a paddle attachment to the mixer then add to the bowl 2 tablespoons honey, salt and egg and mix gently to combine. Add the flour then mix on low speed until the flour is mostly incorporated. Add 4 tablespoons room temperature butter cut into cubes and continue mixing on low speed until the butter is incorporated.
3. Switch to the dough hook and knead the dough on low speed until it is smooth and slightly sticky to the touch, about 8 minutes. The dough is supposed to be slightly sticky, but if it is very sticky you can add a little more flour, 1

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tablespoon at a time.

4. Transfer the dough to a large lightly oiled bowl and turn once to coat all sides of the dough ball with oil. Cover the bowl with plastic wrap and let rise in a warm place for 1 hour, or until doubled in size.

5. Grease a 13x9-inch rectangular baking dish with cooking spray. Transfer the dough to a lightly floured work surface and knead a few times by hand. Cut the dough into 24 equal sized pieces. Shape each piece of dough into a ball and place in the greased baking dish. Cover the rolls in the dish and let rise for 30 minutes.

6. Meanwhile, preheat the oven to 400 degrees F. Uncover and bake the rolls for 16-20 minutes, until the tops are golden brown and the rolls are

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baked through. Remove rolls from the oven.  
7. Melt 1 ½ tablespoons of butter and 1 ½ tablespoons of honey then mix together. Brush the honey butter over the tops of the rolls. Serve warm.