

# Dinner Rolls

## Ingredients

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- 3/4 c Milk (warmed)
- 6 T Butter (softened, plus 1  
tablespoon melted)
- 2 Egg
- 3 c Bread Flour
- 1/4 c Sugar
- 2 t Kosher Salt
- 1 1/2 t Yeast

## Instructions

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1. Add milk, butter, 1 egg, bread flour, sugar, and salt to bread machine tin in that order. Make a well in the center of the flour and add yeast. Select dough cycle on bread machine and start.
2. When cycle is complete, shape dough as desired or wrap in plastic wrap and refrigerate up to 24 hours. (If refrigerated, let dough set out for an hour before using.)
3. In a small bowl beat egg. To shape, divide dough into 12 equal parts and roll into balls in your hand.
4. Place on lightly greased 9x13 pan. Cover rolls with plastic wrap and let rise for 30 minutes. Brush tops with egg wash.
5. Bake in preheated 350° oven for 20 minutes. Brush tops with 1 tablespoon melted butter.