



Brown and Serve Rolls

makes 2 dozen

1 package or 2¼ teaspoons dry active yeast

½ cup tepid water

½ teaspoon sugar

2 tablespoons honey

1 cup scalded milk, cooled

5 cups sifted bread flour

4 tablespoons unsalted butter, softened

1 heaping teaspoon salt

Mixing by hand: Combine the yeast with the tepid water and sugar in a small bowl; allow to sit for about 5 minutes.

Whisk the flour and salt together in a large mixing bowl. Make a well in the middle and pour in the milk, honey, and yeast mixture. Add the butter and mix with a wooden spoon until all the ingredients are well-incorporated and a rough dough forms.

Scrape down the sides, cover the bowl with plastic wrap and let it sit for 20 minutes.

Turn the dough out onto a well-floured counter or board. Knead for 10 to 12 minutes until smooth and shiny, then place in a large, buttered bowl. Turn the dough to coat with the butter, then cover with plastic wrap and allow to rise in a warm place until doubled in bulk, about 1 to 1½ hours.

Mixer method: Combine the yeast with the tepid water and sugar in a small bowl; allow to sit for about 5 minutes. Whisk together the flour and salt in a medium mixing bowl.

Place the milk, softened butter and honey into the mixing bowl of the stand mixer; add the yeast mixture, then the flour/salt. Attach the dough hook to the mixer and mix all the ingredient on low until the ingredients are well- blended and a rough dough forms. Scrape down the sides, cover the bowl with plastic wrap and allow it to rest for 20 minutes.

Knead the dough with the dough hook for 7 to 10 minutes, until the dough clears the side of the bowl and is smooth and shiny. Place in a large, well-buttered mixing bowl. Turn the dough to coat with the butter, then cover with plastic wrap and place in a warm place until doubled in bulk, about 1 to 1½ hours.

Turn the dough out onto a well-floured counter and press down with your hands until deflated. Form it into a ball and place it into the buttered bowl again; cover with the plastic wrap and allow to rise until double in bulk once more, about 45 minutes to an hour.

Melt about 4 tablespoons, or ½ a stick, of butter in a small bowl and allow to cool. Position two racks in the center of the oven and preheat to 275° F. Bring out 2 standard muffin pans, each with 1 dozen muffin cups.

Turn the dough out onto a well-floured counter once more. Pat out into a rectangular shape about ½ an inch thick and dust lightly with flour. Dividing the dough evenly, cut into 48 equal pieces and cover with plastic wrap.

Roll each piece of dough into a ball, dip in the melted butter and place in a muffin cup, allowing 2 balls of dough in each muffin cup. Repeat until all cups are filled with 2 balls of dough; cover with plastic wrap and allow to rise in a warm place until doubled in bulk, about 1 hour.

Place each muffin pan on a rack in the oven – one on the upper rack and one on the lower rack – and bake for 30 minutes, rotating the pans halfway through, until cooked through but NOT BROWN. Set the muffin pans on a cooling rack for 20 minutes, then turn the rolls out onto the cooling rack until completely cooled.

Seal in a large, ziplock plastic bag and refrigerate for up to a week, or freeze for up to 3 months.

To brown, preheat the oven to 400° F. Bake the rolls for 5 to 7 minutes, until warm and brown. Serve hot with butter.