# Dinner Bread Rolls

**Amount** 24 rolls

## Ingredients

- 1/2 cup lukewarm water
- 2 cups milk
- 3 tbsp butter
- 2 tbsp sugar
- 1 tbsp salt
- 2 1/2 tbsp yeast
- 5+ cups all-purpose flour

## Steps

1. In your work bowl, place 1/2 cup lukewarm water, 2 cups warm milk (100 -- 110 deg), 3 tablespoons butter, 2 tablespoons sugar, 1 tablespoon salt, and 2 1/2 tablespoons yeast.
2. Mix well and let set for about 5 minutes, until nice and foamy.
3. Blend in 5 cups of all-purpose flour. You'll have a loose, wet dough at this point but it should be quite smooth.
4. Add additional flour 1/2 cup at a time until you have a soft, slightly sticky dough. Once the dough starts to come together in a mass, switch over to your dough hook to start to develop the structure of the dough.
5. After about 5 minutes of kneading, give your dough the "doorbell" test. Lightly flour your finger and press into the dough just like you would to ring a doorbell. Just a quick "ding," not a prolonged "bzzzzzzzzz". The dough should spring back and fill in the indentation of your finger quickly. If not, knead a little longer and try again.
6. If you're baking the buns today, preheat the oven to 350 deg. (see notes if not baking today)
7. Once the dough is well kneaded, round it into a ball and set it on the counter with your bowl inverted over the top. Rise 15 minutes.
8. To test to see if your dough is sufficiently risen, you'll be using your finger again but this time you'll be doing a "poke" test. Flour your finger, and press into the dough up to your first knuckle. This time, you're looking for the indentation to stay in the dough when you pull your finger out.
9. Pat the dough out to a rough rectangle, about 1/2" thick. Cut into 4 long strips, then cut each strip into 6 small squares. 24 buns in the making. Roll your dough into 24 buns and pan up the way that works best for you.
10. Let the buns rise for about 15 minutes until they're full and round.
11. Bake the rolls for 20 to 25 minutes, or until golden browned and fragrant.

## Notes

Can freeze and cook later.
If you're planning to freeze the buns, only let them rise for about 10 minutes on the counter. Then, wrap well in freezer-safe bags, or a double layer of bread bags. Seal well and place in the freezer for up to 4 weeks.

To bake after freezing, remove the wrapped buns from the freezer the night before you want to bake them and let them thaw in the fridge overnight. Bake at 350 deg, adding about 5 to 10 extra minutes to the baking time to account for the chilled dough.