



Perfect Rolls



SHOPPING LIST

- 3/4 cup milk
- 3/4 cup water
- 1/2 cup sugar
- 1 tsp salt
- 2 eggs beaten
- 1 Tbsp + 2 tsp yeast
- 5 cup AP flour
- 1/2 cup melted butter

INSTRUCTIONS

- Preheat 350 degree oven.
- Bloom yeast for 10 mins in water, milk, and butter. DO NOT
- EXCEED 120 degrees.
- Add salt to the bottom of the bowl.
- Add flour then the rest of the ingredients.
- Dough hook for about 8 mins.
- Let proof 1 1/2 hours.
- Punch dough and form.
- Double in size and bake.