

# THE PERFECT DINNER ROLLS



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*Golden, soft, and deeply satisfying, these Parmesan Butter Dinner Rolls are the kind of homemade goodness that fills your kitchen with warmth and comfort. Each roll is pillowy-soft inside, with a light, golden crust and a decadent finish of melted butter, parmesan cheese, and parsley. Whether you're serving these with Sunday lunch, a hearty stew, or sneaking one warm from the pan with nothing but butter—they're the kind of bread you'll want to make again and again.*

## Time Overview

Prep Time: 30 minutes

Proofing Time: 1 hour 30 minutes

Bake Time: 15–20 minutes

 Total Time: 2 hours 15–20 minutes

Yield: 16–20 rolls

## **INGREDIENTS:**

### **For the Dough:**

- ½ cup milk
- 2 tsp sugar
- 1 packet instant yeast (approx. 2¼ tsp)
- 5 cups all-purpose flour
- 2 tsp salt
- 1½ cups water (use as needed)
- 2 tbsp butter

### **For the Parmesan Butter Topping:**

- 2 tbsp grated Parmesan
- 1 tbsp melted butter
- 1 tsp dried parsley

## **DIRECTIONS:**

- In a mixing bowl, stir together the milk and sugar. Add the yeast, mix gently, and set aside for about 10 minutes. The mixture should become light and frothy—this means your yeast is alive and ready.
- Add the flour and salt to the yeast mixture. Mix until a rough dough forms. Gradually add the water a little at a time—just enough to bring the dough together. You may not need the full amount, depending on your flour and humidity.
- Knead the dough for 2 minutes to help it come together and begin developing gluten.
- Incorporate the Butter
- Add the butter, 1 tablespoon at a time, kneading well after each addition to fully incorporate it.
- Continue kneading for another 5 minutes until the dough is soft, elastic, and slightly sticky to the touch.
- Transfer the dough to a greased bowl, cover with a clean towel or plastic wrap, and let rise in a warm spot for 40–45 minutes, or until doubled in size.
- Gently punch down the dough to release air. Knead briefly (about 10 seconds), then divide into 16–20 equal pieces. Roll each piece into a smooth ball.
- Arrange the dough balls on a parchment-lined baking sheet, leaving a little space between each. Cover again and let rise for 40–45 minutes, until puffy and doubled.
- Preheat your oven to 350°F (175°C). Bake the rolls for 15–20 minutes, or until golden brown on top and cooked through.
- While the rolls are still hot from the oven, mix together the melted butter, grated Parmesan, and parsley. Brush generously over each roll.

## **SERVING TIP:**

*Serve warm with a pat of extra butter, or pair them with soups, stews, or your favorite roasted meats. They're also incredible with a slice of sharp cheddar tucked inside while they're still hot... if they last that long.*