Dinner Rolls

Holiday · Make-ahead · Serves a crowd · Makes 16 rolls

Ken's note: TBD

Soft, buttery, pull-apart rolls for the holiday table. Shape them the night before and refrigerate, then bake them while the main course rests.

Ingredients

- 1 cup whole milk
- ½ cup (1 stick) unsalted butter, cut up, plus 2 Tbsp melted for brushing
- ¼ cup sugar
- 2¼ tsp (1 packet) active dry yeast
- 1 egg, plus 1 egg for the egg wash
- 3½–4 cups all-purpose flour
- 1¼ tsp salt
- Flaky salt, for the tops (optional)

Method

1. Warm the milk and the cut-up butter in a small saucepan or the microwave until the butter melts and the mixture is just warm, about 110°F. Pour into a mixer bowl and stir in the sugar and yeast; let stand 5–10 minutes, until foamy. Add 1 egg, 3½ cups of the flour, and the salt. Mix with the dough hook, adding more flour a spoonful at a time, until the dough is soft, smooth, and just slightly tacky, about 6–8 minutes.
2. Put the dough in a greased bowl, cover, and let rise until doubled, about 1½ hours.
3. Divide the dough into 16 equal pieces (about 2 oz each). Roll each into a tight ball, pinching the seam underneath. Set them seam-side down in a buttered 9×13-inch pan or 2 round 9-inch pans, in rows with a little space between. Cover and let rise until puffy and touching, about 45 minutes.
4. **To make ahead:** after shaping, cover the pan tightly with greased plastic wrap and refrigerate overnight (up to 18 hours). In the morning, let the rolls stand at room temperature 45–60 minutes, until puffy, before baking.
5. Heat the oven to 375°F. Beat the second egg with 1 Tbsp water and brush it over the rolls. Bake 18–22 minutes, until deep golden. Brush with the melted butter right away and sprinkle with flaky salt, if you like. Serve warm.