

LOGAN'S ROADHOUSE BUTTERY ROLLS

Ingredients:

- 3 Cups Flour
- 2 packages active dry yeast (4 1/2 teaspoons)
- 1 Teaspoon Salt
- 2 Tablespoons Sugar
- 1/4 Cup non fat dry milk
- 1 1/4 Cup warm water (105-110 degrees)
- 1 Large egg slightly beaten
- 8 Tablespoons (one stick) melted butter



Directions:

1. Proof the yeast by adding in 3/4 cup of warm water with the 2 packages of active dry yeast and the sugar. Stir with a fork and let sit to proof your yeast. Why? I like to make sure my yeast is still good and active before I throw in the rest of the ingredients only to watch it do nothing and never rise.
2. Mix together in a stand mixer with the paddle attachment the flour, salt and dry milk.
3. Add in in the proof yeast mixture plus the remaining 3/4 cup of water and stir. Add in the beaten egg and mix to incorporate.
4. Next slowly pour in HALF of the melted (cooled) butter and mix to incorporate and on a lower speed mix until fully combined. The dough will be sticky.
5. Cover and allow to rise for one hour.
6. Prepare muffin tins by greasing or spraying and punch down the dough.
7. Using a spoon drop the dough into your prepared muffin tins (Makes approx 12). Brush with half the remaining butter and set aside and allow to double. 30-60 minutes
8. Preheat the oven to 400 Degrees F and bake the rolls for 16-18 minutes. Brush with remaining butter and serve warm!

