



Soft White Dinner Rolls

Homemade dinner rolls are SO much tastier than store-bought! These are a lovely addition to your breadbasket, and make great sandwiches, as well.

2 ½ teaspoons instant yeast or active dry yeast
7⁄8 to 1 ½ cups (198g to 255g) lukewarm water*
3 cups (361g) King Arthur Unbleached All-Purpose Flour
1 ¼ teaspoons (8g) salt
3 tablespoons (35g) sugar
6 tablespoons (85g) unsalted butter, at room temperature
¼ cup (28g) Baker's Special Dry Milk or nonfat dry milk
½ cup (39g) instant mashed potato flakes

*Use the lesser amount in summer (or in a humid environment), the greater amount in winter (or in a dry climate), and somewhere in between the rest of the year, or if your house is climate controlled.

Combine all of the ingredients and mix and knead — by hand, mixer or bread machine set on the dough cycle — until you've made a soft, smooth dough.

Place the dough in a lightly greased bowl. Cover and allow the dough to rise at room temperature, until it's nearly doubled in bulk, about 1 hour. Rising may take longer; give it enough time to become puffy.

Lightly grease two 9" round cake pans, or a 9" x 13" pan.

Gently deflate the dough, and transfer it to a lightly greased work surface. Divide it into 16 pieces.

Shape each piece by rolling it under the palm of your hand into a smooth ball.

Place eight rolls in each of the round cake pans (or all 16 rolls in the 9" x 13" pan), spacing them evenly; they won't touch one another.

Cover the pan(s) and allow the rolls to rise till they're very puffy, about 1 hour. While the rolls are rising, preheat the oven to 350°F.

Bake until golden brown, about 25 minutes.

Remove from the oven, and after 2 or 3 minutes, carefully transfer rolls to a rack. Serve warm, or at room temperature.

Yield: 16 rolls.

