GARLIC BUTTER DINNER ROLLS

Soft, fluffy rolls finished with garlic-herb butter.

BAKE 350°F 20–22 MIN • MAKES 12 ROLLS



INGREDIENTS

DOUGH

- [ ] **Whole milk:** 2 cups
- [ ] **Unsalted butter:** ½ cup (1 stick)
- [ ] **Sugar:** ½ cup
- [ ] **Active dry yeast:** 2¼ tsp
- [ ] **Warm water:** ½ cup
- [ ] **Large eggs:** 3
- [ ] **Kosher salt:** 2 tsp
- [ ] **Flour:** 6 cups All-purpose

TOPPING

- [ ] **Butter:** ½ cup, melted
- [ ] **Garlic:** 4 finely grated Cloves
- [ ] **Fresh Parsley:** 2 TBSP, chopped

MAKE AHEAD

- Shape and refrigerate covered rolls overnight before they proof in step 5.
- Come to room temp + rise before baking.

COOL & STORE

- **Room Temp**: airtight, 2–3 days.
- **Freeze**: up to 2 months; wrap well.
- Warm leftovers briefly at 300°F.

DIRECTIONS

1. **Wet Ingredients:** Warm **2 cups Milk** on a low simmer. Remove from heat. Stir in **½ cup butter** + **½ cup sugar** until dissolved. Cool until lukewarm.
2. **Bloom the Yeast.** Stir **2 ¼ tsp active dry yeast** into **½ cup warm water (100–110°F)**. Rest for up to 10 minutes until foamy.
3. **Mix and knead.** Combine **milk mix** + **yeast** + **3 eggs + 2 tsp salt, + 3 cups flour**. Gradually mix in **3 cups flour**. Then Knead 8–10 minutes until smooth.
4. **First Rise.** Let dough rise for 1 hour covered in an oiled bowl, or until doubled.
5. **Shape and Proof.** Roll into 12 balls in a lined baking dish. Cover; rise 30–40 minutes or until puffy.
6. **Bake at 350° F** for 20–22 minutes until golden.
7. **Top with Garlic Butter:** Mix **½ cup melted butter** + **4 grated garlic cloves** + **2 TBSP parsley**. Brush on warm rolls right out of the oven. *Optional sprinkle with flaky salt.*