

YIELD: 12 ROLLS

No Yeast Dinner Rolls

Soft and pillowy dinner rolls that don't require any yeast. Best of all, they are ready to eat in 30 minutes or less!

PREP TIME

5 minutes

COOK TIME

20 minutes

TOTAL TIME

25 minutes



Ingredients

- 1/4 cup unsalted butter, melted
- 1 1/4 cup + 2 tbsp milk
- 1 Tbsp sugar
- 1 tsp salt
- 4 tsp baking powder
- 3 1/2 cups all-purpose flour

Topping

- 2 Tbsp melted butter

Instructions

1. Preheat oven to 350°F (177°C). Line a baking sheet with parchment paper or silicone baking mat.
2. In a large mixing bowl add the melted butter, milk, sugar, salt and baking powder together and whisk until incorporated. Gradually add in flour and stir until the dough forms. If the dough is too wet, add additional flour, 1 tablespoon at a time until the dough is no longer sticky.
3. Divide dough into 12-14 pieces and roll into balls. Place onto prepared baking sheets, spaced 2 inches apart.
4. Bake rolls for 20-25 minutes or until tops are golden brown. Brush with melted butter as soon as they come out of the oven. Serve warm

Notes

Optional: Prior to baking, brush the tops of the rolls with an egg wash if you want the rolls to be dark golden brown when baked.

Store cooled rolls in a covered container for up to 3 days.

Recipe provided by Make Your meals

Nutrition Information: YIELD: 12

Amount Per Serving: CALORIES: 190 TOTAL FAT: 6g SATURATED FAT: 4g TRANS FAT: 0g
UNSATURATED FAT: 2g CHOLESTEROL: 15mg SODIUM: 374mg CARBOHYDRATES: 29g
FIBER: 1g SUGAR: 1g PROTEIN: 4g

Nutritional Information is to be used as a general guideline only . Nutritional calculations will vary from the types and brands of the products used.

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CATEGORY: Breads

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