

CopyCat Texas Roadhouse Rolls

Ingredients

4 tsp. active dry yeast
1/2 c. warm water
2 c. milk, scalded and cooled to lukewarm
3 Tbl. of melted butter, slightly cooled
1/2 c. sugar plus 1 tsp.
6-7 c. all purpose flour
2 large eggs
2 tsp. salt

Directions

Dissolve yeast in warm water with a teaspoon of sugar; let stand until frothy. Combine yeast mixture, warm milk, 1/2 cup sugar and enough flour to make a medium batter (about the consistency of pancake batter). Beat thoroughly.

Add melted butter, eggs and salt. Beat well.

Add enough flour to form a soft and slightly sticky dough. Using the dough hook of a stand mixer, knead until soft and silky, about 4-5 minutes.

Cover and let rise in a warm place until double in size.

Punch down. Turn out onto a floured board.

Divide into portions for shaping; let rest 10 minutes. Shape dough into desired forms.

Place on greased baking sheets. Let rise until doubled.

Bake at 350 degrees for 14-15 minutes or until golden brown. Brush immediately with butter.