

CopyCat Texas Roadhouse Rolls

Ingredients

1 $\frac{1}{4}$ cup Milk
1 teaspoon salt
4 Tablespoons melted Butter, separated
1 large Egg, at room temperature
 $\frac{1}{4}$ cup Honey
4 cups all-purpose Flour, or Bread Flour
2 $\frac{1}{4}$ teaspoon Active Dry Yeast, or 1 packet

Directions

Bring the milk to a near boil. Remove it from heat when you see it begin to steam and small bubbles form on the side of the pan. Let it reduce to lukewarm, between 80-90 degrees.

Mix the milk, yeast, and honey in a small bowl until well combined. Let it sit for 5 minutes.

In a large bowl, mix 3 tablespoons of the butter, the milk mixture, the room temperature egg, and 2 cups of flour. Mix slowly until smooth. (Use a mixer with a dough hook if you have one, otherwise it works by hand.) Gradually add the remaining 2 cups of flour and mix until a dough has formed.

Add salt, and mix/knead for 8 minutes. Then drop the dough onto a floured surface and knead for a few more minutes.

Spray a large bowl with cooking spray and drop the dough inside. Cover the bowl (plastic wrap or a damp cloth works) and let it rise for an hour in a warm place.

Punch down the dough and roll it out on a flat, floured surface until it's about $\frac{1}{2}$ inch thick. Fold it in half and gently seal.

Cut into 24 squares of even size and place on 2 lightly greased cookie sheets. Cover them and let them rise for 30-40

minutes,, until doubled in size.

Preheat oven to 350 degrees and bake for 12-15 minutes, or until the top is a light golden brown.

Melt the remaining tablespoon of butter and brush the top of the rolls.

Serve with [Copycat Texas Roadhouse Butter](#).