

# Texas Roadhouse Dinner Rolls

Preheat oven to 350 degrees

Copycat of the soft, fluffy dinner rolls served at Texas Roadhouse Steakhouse

## Ingredients

- $\frac{1}{4}$  C warm (not hot) water
- $2\frac{1}{4}$  tsp. active dry yeast
- 1 Cup milk
- $1\frac{1}{2}$  TBsp butter
- $\frac{1}{4}$  Cup sugar (or honey)
- 1 egg
- 1 tsp. salt
- $3\frac{1}{2}$ -4 Cups flour

## Directions

1. Fit stand mixer with a dough hook.
2. Pour water into the bowl of a stand mixer. Add yeast and allow to dissolve.
3. Scald milk. Melt butter into milk while still hot, then allow mix to cool to warm (100°-110°F)
4. Add sugar, egg, and salt to the butter/milk mixture, then slowly pour into the bowl of the stand mixer.
5. Add 2 cups of flour and mix until smooth. Add the remaining flour until dough comes together
6. knead with hook for 5 minutes.
7. Grease a bowl; add dough and turn to coat.
8. Let dough double in size.
9. Preheat oven to 350.
10. Punch dough down and roll out to rough rectangular shape.
11. Fold in half and lightly roll to seal until about  $\frac{1}{2}$  inch thick
12. Cut into 12-18 squares and place on greased cookie sheets about  $\frac{1}{2}$  inch apart
13. Allow to rise again until doubled (about 30 minutes)
14. Bake for 10-15 minutes at 350, until golden. Immediately brush with melted butter and serve.

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