



BEST EVER LIGHT AND FLUFFY DINNER ROLLS

4 cups all-purpose flour
1/3 cup sugar
1 teaspoon salt
1 package dry yeast
1 1/2 cups hot tap water
1 egg
1/3 cup softened butter

Sift together two cups of the flour with the sugar, and stir in the yeast. With mixer at low speed, blend butter into the flour mixture. Add the hot water (the hottest it comes from your tap, all at once, with mixer running. Add the egg, and continue mixing.

Add in the remaining two cups flour to make a soft dough.

(At this point, I changed my mixer beaters for dough hooks and let the mixer knead the dough for about ten minutes and then put it into an oiled bowl to rise.)

OR YOU CAN DO IT THIS WAY.

Knead lightly on a floured board and shape into a ball. Put into an oiled bowl, cover with a towel, and allow to rise in a warm spot until doubled, about two hours. Punch dough down. At this point it can either be refrigerated or shaped in rolls or loaves and allowed to rise a second time until doubled. Bake in a preheated 375 degree oven until barely brown. May be frozen after baking and reheated to serve