

Ingredients for Betty's Dinner Rolls:

3 cups all purpose unbleached flour (up to 2
tablespoon more)
1/4 cup sugar
1/2 tsp salt
1 package dry yeast (Betty used
Fleischmann's Rapid Rise Yeast)
1/4 cup dry milk
3/4 cup tap water
2 tbsp butter
1 egg
Olive oil

**NOTES:**

You can use regular, liquid milk... but the dry milk is part of Betty's Mom's secret! This recipe makes 16-18 rolls and can be doubled, tripled or more.

Directions:

1. In an electric mixture combine 2 cups flour, sugar, salt, dry yeast and powdered milk.
2. If your mixer comes with a dough hook, use it! If your mixer doesn't, don't worry! Use your mixer, just be prepared for a little extra kneading ;)
3. Dissolve butter in warm water (not hot!). Water should be about 120(F). If you have a kitchen thermometer, use it! Betty doesn't have one, but the water should feel warm and comfortable to the touch.
4. Add egg.
5. With mixer running, slowly add warm water with dissolved butter to dry mixture.
[NOTE: Betty hasn't tried this, but she wants to see how olive oil might work instead of the butter.]
6. Begin adding remaining 1 cup flour. You may not need to add ALL the flour - so add gradually. Betty's Mom says, "For best results, the dough should be sticky."
7. Knead dough on floured board and form into a ball. Knead about 2-3 minutes if you used a dough hook; knead 6-8 minutes if not.
8. Place dough ball top down in a bowl you've drizzled with extra virgin olive oil and flip ball over.
9. Cover first with plastic, then with a towel.

10. Allow to rise until doubled in size. This will take about 1 1/2 hours.
11. Punch dough down.
12. Knead, reshape into ball, cover and allow to rise again until doubled in size. This will occur more quickly, about 45 minutes.
13. Punch dough down, knead and reshape into a ball.
14. Oil a pie plate or round cake pan. Form rolls a little smaller than golf balls. Cover with plastic wrap and towel.
15. Allow the rolls to rise another 30-45 minutes and bake in a preheated 375 (F) oven for 15-20 minutes.