



Buttery Brioche Dinner Rolls

Recipe by Danielle Kartes of Rustic Joyful Food

Prep time: 20 minutes

Inactive time: 1 hour and 20 minutes

Second rise: 30 minutes

Bake time: 25-30 minutes

Yields 9 large rolls

Ingredients

3 cups flour

1 egg

2-3 tablespoons soft butter

2-3 tablespoons of honey

1 cup warm milk

1 teaspoon kosher salt

2 1/2 teaspoons active dry yeast, or 1/3 cup sourdough starter

Instructions (Step-by-Step, Action-Led)

1. Knead dough 7-10 minutes. This can be done in a bread machine. Dough should be smooth and supple, free of lumps. Let dough rise in a warm, dark place for 1 hour and 20 minutes.

2. Pull dough and divide into 9 even dough balls. Preheat oven to 350 degrees. Shape each dough ball into a rectangle and roll tightly. Repeat with all the dough.

3. Melt 1/4 cup butter and brush the tops of the rolls with a pastry brush. Pour remaining butter into a 9x13 pan. Place rolls into the pan, 3 rows of 3. Cover and let rise 30 minutes.

4. Bake 25-30 minutes, making sure not to overbake. Rub butter all over the tops while hot! Jam is optional, but delicious! Enjoy!

