

Dinner Rolls

Yield: 9 rolls

Prep Time: 1:15:00

Cook Time: 0:30:00

Total Time: 1:45:00

1. Dissolve 1 tablespoon sugar in warm water. Sprinkle yeast over water. Let stand until foamy, about 5 minutes.
 - 2 1/4 tsp Active Dry Yeast
 - 1/4 cup Water
 - 1 tbsp Granulated Sugar
2. Mix potato flakes and flours in a medium bowl.
 - 1/2 cup Instant Potatoes
 - 1 cup Whole Wheat Flour
 - 2 cup All-Purpose Flour
3. In a large bowl, combine buttermilk, butter, sugar, salt, and egg.
 - 1 cup Buttermilk
 - 3 tbsp Unsalted Butter
 - 2 tbsp Granulated Sugar
 - 1 tsp Table Salt
 - 1 each Eggs
4. Add yeast mixture to buttermilk mixture. Gradually stir in flour mixture until a soft dough forms.
5. Knead on a floured surface until smooth and elastic, about 3 minutes.
6. Form dough into a ball, oil surface lightly. Let rise until doubled, about 1 hour.
 - 1/2 tsp Vegetable Oil
7. Punch down dough. Divide into 9 pieces and shape into balls.
8. Place rolls in a greased 8x8 pan, touching slightly. Brush with melted butter.
 - 2 tbsp Unsalted Butter
9. Cover; let rise until doubled and crowding the pan, 30-45 minutes.
10. Bake at 400°F until golden brown, 25-30 minutes.
11. Brush hot rolls with butter. Cool slightly before serving warm.