

Sweet Dinner Rolls

Recipe by Cantstopbaking.blogspot.com



Ingredients:

1/2 cup warm water
1/2 cup warm milk or soy milk
1 egg
1/3 cup butter or margarine, softened
1/3 cup white sugar
1 teaspoon salt
3 3/4 cups all-purpose flour
1 (.25 ounce) package active dry yeast (2 1/4 teaspoon)

Directions:

Preheat oven to 400° F. Place warm water, and warm milk in a large bowl. Add sugar and yeast. Let sit for 5-10 minutes or until the mixture starts to "foam." Add remaining ingredients, and knead for 5-10 minutes, until the dough is smooth and elastic. Divide dough into 12 even balls, and place in a 9x13 pan. Cover with a kitchen towel and allow to rise in a warm place for 1 hour. Bake in preheated oven for 10 to 15 minutes, until golden.