

Honey Butter Rolls

Ingredients

1 Cup Milk, Warmed
1 Package Yeast
1/4 Cup + 1 tsp Honey
1 Egg and Yolk
1/4 Cup Melted Butter, Cooled
1 tsp Salt
3 - 3 1/2 Cups All Purpose Flour

Steps

1. Whisk milk, yeast, and 1 tsp honey together in a large bowl and let sit until foamy (5-10 mins).
2. Add remaining honey, eggs, butter and slowly mix in flour until dough is soft and a little sticky.
3. Knead dough for 8-10 mins until soft but holds its shape. Place dough in greased bowl to rise 1-2 hours covered w/ tea towel.
4. Punch dough and separate into 15 balls and place in a greased baking dish (don't crowd!). Cover with tea towel and rise 1 hour.
5. Bake at 350° for 20-25 minutes, then top w/ honey butter if desired.