Make Your Own Dinner Rolls

Dinner rolls are often purchased in a package at the supermarket, but what if you could actually have fresh homemade rolls? It might seem like a lot of work, but they are actually quite easy and you can double the recipe and save the rolls for several nights in a row.

**Gather Your Ingredients**

Dinner rolls use a lot of the ingredients you probably already have iny our kitchen if you tend to do a lot of baking. Make sure you have the right ingredients before you begin, or you will be more tempted to use those packaged rolls. For dinner rolls, the exact recipe you use might vary, but these are some ingredients usually used:

* Active-dry yeast
* Milk
* Eggs
* Vegetable Oil
* Water
* Sugar
* Flour
* Salt
* Butter

Also make sure you have a mixing bowl or a standing mixer, sharp knife, baking dish, and parchment paper. If you want whole wheat dinner rolls, replace the all-purpose flour with whole wheat flour.

**Know How to Double the Recipe**

Before you get started with the dinner rolls, you should know how to properly double the recipe. Unlike cookies and cupcakes, you don’t just double all the ingredients. With rolls, you don’t want to double the amount of yeast being used. Even when making 24 rolls instead of 12, you will use the same amount of yeast in the recipe.

**Mix the Ingredients**

When starting the dinner rolls, you will first combine all the ingredients. You want to start with the yeast and water first, letting the yeast dissolve properly. You will then add all the other ingredients except for the flour to another bowl, and add it to the yeast. The last step of mixing the ingredients is when you add the flour.

**Prepare the Dough**

Once everything is mixed, you need to grab the dough and start kneading it. Many people like to knead dough by hand on the counter time since this gives you more control, but since it can take about 10 minutes of hard work, you can also use a stand mixer and knead it at low speed. After it has become a smooth and tacky dough, place it in a bowl and cover it, waiting for the dough to rise. This should take about an hour. You will then take the dough out, divide it into 12 pieces, and shape them into rolls.

**Bake the Rolls**

Baking is the final step of making your dinner rolls. Your oven should be preheated to 375 degrees Fahrenheit. This is done while letting your dinner rolls rise. Once they have risen, which takes about 45 minutes, you will then put them in the oven for approximately 15-17 minutes or until golden brown.