



Texas Roadhouse Rolls

Servings: 0

Ingredients

- 4 Tsp active dry yeast
- 2 cups milk scaled and cooled to lukewarm
- 1/2 cup sugar
- 2 whole eggs
- 1/2 cup water
- 3 Tbsp of melted butter, slightly cooled
- 2 quarts of all purpose flour (7-8 cups)
- 2 tsp salt.

Directions

Dissolve yeast in warm water with a teaspoon of sugar. Add yeast, milk, sugar and enough flour to make a medium batter. Beat thoroughly. Let stand until light and foamy. Add melted butter, eggs and salt. Beat Well.

Add enough flour to form a soft dough. Sprinkle a small amount of flour onto the counter and let the dough rest. Meanwhile grease a large bowl. Knead dough until smooth and satiny and put in a greased bowl. (I used the dough hook on my Kitchen-Aid to knead this for 4-5 minutes.) Cover and let rise in warm place until double in bulk. Punch down. Turn out onto a floured board. Divide into portions for shaping. Let rest 10 minutes. Shape dough into desired forms. Place on greased baking sheets. Let rise until double.

Bake at 350 degrees for 10-15 minutes. Brush immediately with butter. Yield: 5-6 dozen. Serve with cinnamon honey butter.

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