

# Betty's Mother's Dinner Rolls (for Easter) -- VERY LONG!



In this video, Betty demonstrates how to make her Mother's Dinner Rolls. This is a recipe that would make a great addition to your Easter table!

## Ingredients:

2  $\frac{3}{4}$  to 3  $\frac{1}{4}$  cups all-purpose flour  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{2}$  teaspoon salt  
1 package active dry yeast  
5 tablespoons butter, softened  
 $\frac{2}{3}$  cup very hot tap water (Use hot water from the tap; do not boil it.)  
1 egg (at room temperature)  
cooking oil spray  
melted butter, enough to brush tops of rolls

In a large bowl, thoroughly mix  $\frac{3}{4}$  cup all-purpose flour,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, and 1 package active dry yeast. Add softened butter. Gradually add  $\frac{2}{3}$  cup of very hot tap water to dry ingredients and beat 2 minutes at medium speed of an electric mixer, scraping bowl occasionally. Add 1 egg and  $\frac{1}{2}$  cup flour and beat, making a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Beat, using a dough hook, until dough is smooth and elastic, about 6 to 8 minutes. If you are not using a dough hook, turn dough out onto a lightly floured board or counter and knead until smooth and elastic, about 8 to 10 minutes. Place in large, greased bowl, turning to grease top. Cover with plastic wrap that has been sprayed with cooking oil spray (sprayed side down). Let rise in a warm place, free from drafts, until dough has doubled in bulk, about 1 hour (or more). Punch dough down; turn onto lightly floured surface. Roll until about  $\frac{1}{2}$ -inch thick and then cut or form into desired shapes. (I used a small, round biscuit-cutter.) Place rolls in an 8-inch or similarly-sized baking pan that has been sprayed with cooking oil spray. Cover with oil-sprayed plastic wrap. Let rise in a warm place, free from drafts, until doubled in bulk, about 1 hour (or more). Brush tops of rolls with melted butter. Bake at 400 degrees (F) 10 to 15 minutes, or until done when tested with a fork. Remove from oven and quickly transfer rolls to a bowl or basket lined with a cloth napkin (that you don't mind getting greasy). Fold napkin up over the bowl of rolls to keep them warm, and serve immediately with fresh butter! This is one of the \*best-tasting\* treats in the world! I wanted to give you this recipe before Easter, in case you would like to have them for your Easter dinner. You can make them ahead and freeze them, if you like—then thaw them and heat them slowly in aluminum foil, and they are just like fresh baked rolls! Delicious! I hope you enjoy this recipe! With love,  
--Betty