

# Easy Big Fat Yeast Rolls

*These easy soft yeast rolls can be made ahead and refrigerated until you are ready to bake and serve. This recipe result in tender, fluffy, chewy and buttery rolls easy enough for any day of the week and special enough for holiday gatherings!*

Every time a big holiday meal is about to roll around I have a struggle with the huge life decision of yeast rolls or biscuits? These are the big questions in life. How do we make these kinds of decisions?!

But I realized the other day that I had disproportionate number of biscuit recipes to roll recipes on the site. And since we are still in the middle of the working with yeast series, I thought this would be the perfect time to teach you how to make my favorite soft yeast rolls!

If you remember from the first recipe in the series, we made an easy rustic bread. This rustic bread was a lean bread, requiring only 4 ingredients and no fat. Lean breads are crusty and chewy.

Today we are going to make a rich bread. Rich breads include more liquid and fat, usually from eggs, butter, and/or oil. Rich breads are more tender, but this also means that the dough is a little trickier to handle.

The dough tends to be softer and stickier and this tends to pull people into adding more flour to the dough to make it easier to handle. Try to avoid this! You want a high fat to flour ratio to keep the bread tender and soft.

If you have a stand mixer, this dough can easily be mixed with the dough hook. But I actually prefer to knead bread dough by hand. It is therapeutic for me and I like to get a feel for the dough to know when it is ready.

It is up to you how you want to knead the bread, but really try to avoid adding more flour than necessary.

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

### **You'll Need:**

1 cup of warm water.  
1 package of active dry yeast.  
 $\frac{1}{4}$  cup of sugar.  
1 tsp of salt.  
3 tbsps of softened butter.  
1 beaten egg.  
3  $\frac{1}{2}$  – 4 cups of flour.

### **How to:**

In a large mixing bowl, mix together the water and yeast then stir in the sugar, salt, butter and egg until well combined.

Add the flour and mix until you get a soft dough. Transfer the dough into a floured surface and knead a few times to smooth.

Place the dough in a greased bowl and cover with plastic wrap and let rise for 45 minutes or so.

Punch the dough and transfer it to a floured surface and for 12 rolls and arrange them in a greased 13×9 baking pan and let rise for 30 minutes or so.

In a preheated oven to 350° bake for 20 minutes and brush the top with butter or anything else you like.

Bonne Appétit.

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