

Easy No Knead Yeast Rolls

INGREDIENTS

2 [1/4 oz] packets rapid rise yeast [such as Fleischmann's]

1/4 cup granulated sugar, plus 1 tsp

1 1/3 cup of lukewarm water or milk

4 cups all purpose flour

1 tsp salt

1 large egg

8 Tbsp butter, divided

INSTRUCTIONS

In a measuring cup, dissolve both packets of yeast and 1 teaspoon of sugar in 1 1/3 cup of lukewarm water. If you use hot water or milk, it will kill the yeast and the bread won't rise. So, make sure the water is lukewarm not boiling.

Let the yeast mixture sit on the counter for 5-7 minutes to allow the yeast to "bloom." You'll see bubbles and froth begin to gather on the top.

In a medium size mixing bowl, sift together the flour, salt and sugar. Add the egg.

After the yeast has developed, gradually add it to the dry ingredients in the bowl, along with 5 tablespoons of melted butter.

Begin to blend the ingredients together, using a large spoon incorporating more liquid as you go. I used a silicone spatula, and the dough didn't stick to it, making this task a lot easier.

After incorporating all of the flour place into a buttered bowl, and cover it with a damp cloth.

Allow the dough to sit in a warm, draft free place, covered for 1 hour to double.

Use a 2 ounce ice cream scoop, lightly sprayed with cooking spray, to separate the dough into even portions after punching it down to release the air bubbles.

Roll into a ball in your hands then arrange side by side, in a buttered non-stick metal baking pan. I used a 10-inch spring

form pan.

Melt the remaining 3 tablespoons of butter and using a pastry brush, lightly brush the tops. Reserve some of the melted butter to brush on the tops after the rolls come out of the oven, too.

Cover with a damp cloth and allow the rolls to rise again until doubled. [about an hour] OR

Bake them immediately

To bake: Bake in a preheated 400°F oven for 20-22 minutes.

Serve hot.