

# Muffin Pan Dinner Rolls

## Ingredients:

3 1/2 cups plus 2 tablespoons flour  
1 cup milk, lukewarm  
4 tablespoons butter, melted  
1 tablespoon sugar  
1 package instant yeast  
1 1/2 teaspoon salt  
Cooking spray for pa

## Directions:

In bowl, add all ingredients and knead to make a smooth, slightly sticky dough, about 6-7 minutes  
Make a ball and place it in a greased bowl  
Cover and let rise until double in size  
Spray a 12 cup muffin tin with  
When the dough has doubled, punch it down and divide it into 12 parts  
Now divide each part into two equal-sized pieces and roll each piece into a ball  
Place two balls, seam side down, in each muffin cup  
Cover the muffin tin and let rise again until double in size  
Bake @ 350 for 20-25 minutes or until the rolls are golden brown  
Remove rolls from oven and brush with melted butter  
Let cool on wire rack