

Texas Roadhouse's Rolls

This is my copycat recipe for Texas Roadhouse Rolls! These rolls are incredibly fluffy, buttery, super tender, and slathered in honey cinnamon butter. What more do I need to say?

Texas Roadhouse Rolls

Today I was really just craving something warm, tender, and comforting straight from the oven. It's not too often that I get a craving for baking but when I do magical things happen, like this copycat Texas Roadhouse Rolls recipe. I can tell you is that these are some of the best rolls I've ever eaten. Smothered with honey cinnamon butter, these rolls are absolutely to die for.

What Are Texas Roadhouse Rolls?

At some restaurants the bread is nearly as good as the main event, I'm looking at you Red Lobster Biscuits. This is the case for Texas Roadhouse and lucky for you I've got a recipe that replicates these little snacks to a tee! A little sweet, a little buttery, and best served warm, these rolls will be your new dinner table staple. But we all know if all about the honey cinnamon butter, so this recipe comes complete with all that butter!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients :

1 cup warm milk

1 package or 2 1/4 teaspoons active dry yeast

1/3 cup sugar

3 1/2 cups all-purpose flour, plus more for the board

1 egg

1/3 cup butter, melted plus 1/4 cup butter, melted (optional)

1 teaspoon salt

Honey Cinnamon Butter

1/2 cup softened butter

1 teaspoon cinnamon

2 tablespoons honey

2 tablespoons powdered sugar

How to make it :

In a cup or small bowl, stir together the warm milk, sugar, and yeast. Allow the yeast to proof and begin to activate while you prepare the other ingredients. (This is not necessary, but I prefer this to using milk cold out of the refrigerator). Using a stand mixer or food processor, combine the flour, egg, 1/3 cup melted butter, and salt. Add the milk mixture and process until you have a smooth dough; it will be stickier and wetter than regular bread dough. Place the dough in a greased bowl, turn the dough to grease all sides, and cover with a towel. Let rise until it has doubled in size. When the dough has doubled, punch it down and turn it out on a floured board. Let rest for 10 minutes. Roll out the dough into a large, flat rectangle approximately 1/2 inch thick. Cut into 16 portions with a sharp knife and place on a greased baking sheet and let rise again, until doubled. Preheat oven to 375 degrees. Bake the rolls for 10 minutes on the greased baking sheet. They will be light brown when removed from the

oven. If desired you can brush the tops of the rolls with the remaining 1/4 cup melted butter before serving .

Prepare honey cinnamon butter by combining butter, cinnamon, honey, and powdered sugar until well blended.

Source : allrecipes.com