

Texas Roadhouse's Rolls

My Texas Roadhouse's Rolls are so amazingly buttery and fluffy! All you need to make them is

- ☞ 3 cups and half all-purpose flour.
- ☞ 1 cup warm milk.
- ☞ 3 tbsp melted butter.
- ☞ 3 tsbp granulated sugar.
- ☞ 2 tsp active dry yeast.
- ☞ 1 large egg.
- ☞ 1 tsp salt.
- To make honey cinnamon butter:
 - ☞ 1/2 cup butter, softened.
 - ☞ 2 tbsp honey.
 - ☞ 2 tsbp powdered sugar.
 - ☞ 1 tsp cinnamon powder.

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

INSTRUCTIONS:

- ☞ STEP 1 : In a small bowl, mix together sugar, milk and active dry yeast until it dissolves
- ☞ STEP 2 : Using 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.
- ☞ STEP 3 : Place the dough in a greased bowl, cover with a towel , and let rise until double size.
- ☞ STEP 4 : Punch down the dough and turn it onto a floured surface. Divide into 2 portions for shaping, 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.

👉 STEP 5 : Preheat your oven to 350° and bake the rolls for about 15 to 20 minutes.

👉 STEP 6 : Prepare the cinnamon honey butter by whisking all the ingredients together.

SERVE WITH honey cinnamon butter./

ENJOY !!!!