

Homemade Rolls with Honey Butter Recipe

STUDIO MCGEE

Ingredients

TIME: 1 HOUR 45 MINUTES |
SERVES: 24 ROLLS

2 TABLESPOONS INSTANT YEAST

(23 G)

3 ½ CUPS ALL-PURPOSE FLOUR

(420 G)

1 TABLESPOONS CORNSTARCH (8

G)

1 TEASPOON KOSHER SALT (7 G)

2 TABLESPOONS GRANULATED

SUGAR (23 G)

1 ¼ CUP WARM MILK (304 G),

PLUS 1 TABLESPOON

2 ROOM TEMP EGGS (50 G),

DIVIDED

8 TABLESPOONS ROOM TEMP

BUTTER (58 G), DIVIDED

1 ½ TABLESPOONS HONEY

FLAKEY SALT, FOR SERVING

Method

01

Whisk together the instant yeast, flour, cornstarch, salt, and sugar in the bowl of a stand mixer. Fit the stand mixer with a dough hook and warm 1 1/4 cup milk to about 110° Fahrenheit. Lightly beat 1 egg and add it, along with the warm milk, to the dry ingredients. Mix on medium speed until a shaggy dough forms.

02

Cut 4 tablespoons of the butter into 8 pieces. Add one piece of butter to the dough at a time, while the mixer is running, until it disappears. After the butter is incorporated, mix the dough at medium-high speed until the dough is smooth and pulls away from the sides of the bowl, about 10 minutes. Transfer the dough to a large, lightly greased bowl and cover with a clean towel or plastic wrap. Proof in a warm place until doubled, about 30 minutes.

03

Divide the dough into 24 balls, about 35 grams each. Pinch any seams closed, then roll against the counter using the palm of your hand to form a smooth, round ball of dough. Grease a 9x13 pan and add the dough in a four by six grid, leaving a slight space between each ball of dough. Cover with a towel or plastic wrap and proof the rolls until nearly doubled, about 30 more minutes. While the rolls proof, preheat the oven to 400° Fahrenheit.

04

Beat the remaining egg with the remaining 1 tablespoon milk. Brush the egg wash over the top of the rolls, then sprinkle with flakey salt and bake until deeply golden, 10-12 minutes.

05

While the rolls bake, make the honey butter. Combine the remaining 4 tablespoons butter with the honey, mixing until completely smooth. When the rolls finish baking, lightly gloss the top of each roll with honey butter and serve the remaining butter with the warm rolls.