



MABEL'S DINNER ROLLS

Ingredients

- 2 cups whole milk
- 2 packages active dry yeast
- 1/2 cup warm water
- 1/2 cup sugar
- 6 tablespoons cold butter, cubed
- 2 tablespoons softened butter, cubed (plus more for greasing the proofing and baking dishes)
- 3 teaspoons salt
- 2 cold eggs
- 6-7 cups AP Flour, sifted (plus more to flour work surface)

Directions

1. Bloom the yeast: pour warm water in small bowl (around 105°F-110°F, it should not feel hot if you stick your finger in it!) and add a pinch of sugar. Gently sprinkle yeast over top and stir to combine. Let rest for 5-10 minutes or until the yeast has grown in size and is nice and foamy on top.
2. Meanwhile, scald milk: over medium heat in a small saucepan until just under boiling. You should see steam rising from the surface and tiny bubbles forming around the edges, but do not overheat. Set aside to cool slightly.
3. In a large bowl, crack two cold eggs (ideally you want to grab these straight from the refrigerator). Slowly stream in the heated milk while whisking constantly, followed by the sugar, salt and cold butter.
4. Sift in 2 cups of flour and beat by hand or with hand mixer REAL GOOD (notice that my grandma has this step double underlined – it's important). Then pour in yeast mixture and mix until combined.
5. Add the remaining flour about 1/2 cup at a time, working in the flour with a wooden spoon and then switching to your hands, until a stiff dough forms. Transfer the dough onto a clean work surface and knead the dough for a few minutes until smooth.
6. Liberally grease a large bowl with butter. Place dough inside and dot the top with remaining softened butter. Cover with plastic wrap or kitchen towel and allow to rest at room temperature for about 2 hours, or until doubled in size. This is the first rise.
7. After the dough has doubled, punch it down a few times to remove the gas and tip the dough out onto a lightly floured work surface. The dough should be elastic and soft but not overly sticky.
8. Using a knife or bench scraper, divide the dough into 25-30 equal pieces. Honestly, don't spend too much time trying to be exact on this, it really doesn't have to be perfect. (Unless of course you want to portion and weigh them, in which case I usually make mine around 3 ounces.)
9. Shape each piece into a round ball by forming your hand into a C-shape and cupping the dough while moving your hand in a circle, keeping the palm of your hand firmly against the table. This tension will create a smooth surface along the outside of the dough ball. Liberally grease 2-9x13" baking pans.
10. Arrange the shaped dough balls in the prepared baking pans leaving a little space between each one so that they have room grow in size during the second rise. Cover the pans with plastic wrap or a damp kitchen towel and allow to rise at room temperature for 1 hour, or until puffy. When there are about 20 minutes remaining, preheat your oven to 350°F.
11. Place the rolls in the lower two racks of the oven, uncovered, and bake for 20-25 minutes, or until golden brown on top. If they begin to brown too quickly, you can tent them with aluminum foil.
12. Remove from oven and allow to cool slightly before removing from pans. Serve warm with plenty of softened salted butter. Cover leftover rolls rightly and store at room temperature for up to 3 days, or in the refrigerator for up to 1 week.