

# Magnificent Morsels Catering

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## Recipe: Yeast Rolls

### Ingredients

1 c. whole milk  
2 1/4 tsp. dry active yeast (from a 1 1/4-oz. packet)  
2 tbsp. granulated sugar  
1 large egg, room temperature  
1 1/2 tsp. kosher salt  
6 tbsp. unsalted butter melted  
3 1/4 c. all-purpose flour  
cooking spray, for greasing  
Flaky sea salt

### Instructions

1. In a bowl, microwave milk in increments until the thermometer registers 110°. Pour into the stand mixer using the dough hook. Add yeast and 1 tablespoon granulated sugar and whisk to combine. Let sit until foamy, about 5-8 minutes.
2. Add egg, salt, 4 tablespoons butter, and remaining 1 tablespoon granulated sugar. Mix until well combined. Add 1 cup flour until combined, Scrape sides of bowl with a rubber spatula and add remaining 2 1/4 cups flour. Mix until dough comes together and pulls away from sides of bowl.
3. Grease a large bowl with oil. Put dough into bowl and coat in oil. Cover bowl with plastic wrap or towel. Leave it to rise in a warm place until doubled in size, about 1-1 1/2 hour.
4. Grease a 13"-by-9" baking pan with oil. Deflate the risen dough. Divide into 12 even balls. Place in pan. Cover with plastic wrap or clean kitchen towel. Let rise in a warm place until fluffy, about an hour.
5. Preheat to 350°. Bake rolls, until tops are golden brown, 20 to 30 minutes.
6. Brush rolls with remaining 2 tablespoons butter and sprinkle with sea salt.