



THANKSGIVING DINNER ROLLS

YIELDS: 24 BUNS

These light and buttery rolls are perfect for the holidays and simply a must-have classic dinner roll recipe to have on-hand for any occasion.



Ingredients

- 950g (7c) Anita's Organic All Purpose Flour
- 500g (2c) milk
- 19g (1T) salt
- 9g (1 packet, 2¼t) instant yeast
- 110g (1/2c) butter
- 3 large eggs
- 45g (3T) sugar

Instructions

1. Combine milk, sugar, butter in a medium saucepan and heat to 180F or just until it begins to steam. Let cool to 100F (Lukewarm).
2. Whisk in eggs and yeast until well combined.
3. In the bowl of a stand mixer combine the salt and flour.
4. Add milk mixture and mix on low speed with the dough hook for 8 minutes, then bring it up to second speed (Kitchen Aid Speed: 2) and mix for another 5-7 minutes or until dough pulls away from the sides and bottom of the bowl. TIP: Use the dough hook and stir the mixture by hand until it starts to come together before beginning to mix.
5. Turn the dough out into an oiled bowl, cover and let rise for 60-90 minutes until doubled in size.
6. Turn out onto lightly floured counter and divide into 24 75g pieces. Deflate each piece with the palm of your hand. Go around the dough pulling the sides up and pressing the dough down into the center to shape into a ball. Turn over and with a domed hand roll the buns to tighten. TIP: If your buns still seem a bit rough, wait 10 minutes and roll a second time. For a how-to shape dinner rolls video, visit @anitasorganic guide on Instagram.
7. Preheat oven to 425F.
8. Place the buns in two greased or parchment lined 8x13" cake pans. Cover lightly with a damp tea towel and allow to rise for 45-60 minutes until doubled in size.
9. Bake buns for 12-15 minutes until golden brown. Remove from pan and cool on wire rack. TIP: Either dust the buns with flour before baking, or brush with butter hot out of the oven for a nice finish.

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