



Dinner Roll Recipe

Ingredients

- 2 tbsp melted butter (can use oil)
- ½ cup + 3 tbsp milk (can use milk substitute like almond or soy)
- ½ tbsp sugar
- ½ tsp salt
- 2 tsp baking powder
- 2 cups flour

Instructions

- Preheat oven to 350 degrees F
- Add all ingredients except flour into a large mixing bowl and whisk. Add in flour gradually and stir in until dough forms. Be careful not to add all the flour because you should have a little leftover.
- Divide dough into 7 pieces and roll into balls.
- Place onto baking sheet, spaced 2 inches apart
- Bake for about 25 minutes or until tops are golden brown

Tips

- If you don't use butter, you can replace with oil. If you use oil, you will likely need close to the full 2 cups of flour.
- Do not add in the full amount of flour all at once. The amount left will vary depending on the milk type you use and whether you use oil or butter.