RECIPE rhino

recipes worth sharing

Abigail's Dinner Rolls

These soft, fluffy homemade dinner rolls are lightly sweetened and perfect for holiday meals, family gatherings, or everyday dinners. Made with simple pantry ingredients, they bake up golden brown with a tender, pillowy texture everyone will love.

PREP TIME	RISE TIME	BAKE TIME	TOTAL TIME	YIELD
25 min	2 hr	20–30 min	2 hr 55 min	24 rolls

INGREDIENTS

- 1 large egg, room temperature
- Warm water (80°F), enough to equal 1½ cups plus 2 tablespoons when combined with the egg
- ¼ cup vegetable oil
- ½ cup sugar
- ½ teaspoon salt
- 4¼ cups bread flour
- 2½ teaspoons quick-rise yeast

RHINO TIP

For the softest rolls, avoid adding too much extra flour while kneading. The dough should feel slightly tacky but not sticky.

STEP-BY-STEP INSTRUCTIONS

1. **Prepare the dough.**
In a large mixing bowl, whisk together the egg and enough warm water to equal 1½ cups plus 2 tablespoons. Add the oil, sugar, salt, bread flour, and yeast. Mix until a shaggy dough forms.

2. **Knead until smooth.**
Turn the dough onto a lightly floured surface and knead for 8–10 minutes, or until smooth, elastic, and slightly tacky to the touch. Place the dough in a lightly greased bowl and cover.

3. **Let the dough rise.**
Place the bowl in a warm spot and let the dough rise until doubled in size, about 1 hour.

4. **Shape the rolls.**
Punch down the dough and turn it onto a lightly floured surface. Divide the dough into 24 equal pieces and shape each piece into a smooth ball.

5. **Rise again.**
Arrange the rolls in greased baking pans, leaving a little space between them. Cover and let rise in a warm place until doubled in size, about 1 hour.

6. **Bake until golden.**
Bake at 350°F for 20–30 minutes, or until the tops are golden brown and the rolls are cooked through.

7. **Cool and serve.**
Allow the rolls to cool for a few minutes before serving warm.

TIPS & VARIATIONS

1. Brush the tops with melted butter immediately after baking for a soft, buttery finish.

2. Divide the dough into smaller portions for slider buns or larger portions for sandwich rolls.

3. Let the shaped rolls rise in a warm, draft-free location for the best texture.

4. Prepare the dough ahead of time and refrigerate it overnight after the first rise.

5. Freeze baked rolls in an airtight container for up to 3 months and thaw at room temperature before serving.

Family favorites, one recipe at a time.