

Texas Roadhouse Rolls



4 tsp active dry yeast
½ cup warm water
2 cups milk, scalded and cooled to lukewarm
3 Tbs melted butter, slightly cooled
½ cup sugar
2 quarts all purpose flour (7-8 cups)
2 whole eggs
2 tsp salt

Dissolve yeast in warm water with a teaspoon of sugar; let stand until frothy. Combine yeast mixture, milk, ½ cup sugar and enough flour to make a medium batter (about the consistency of pancake batter). Beat thoroughly. Add melted butter, eggs and salt. Beat well. Add enough flour to form a soft dough. Sprinkle a small amount of flour onto counter and let dough rest. Meanwhile, grease a large bowl. Knead dough until smooth and satiny and put in greased bowl; turn over to grease top. (I used the dough hook on my Kitchen-Aid to knead this for about 4-5 minutes). Cover and let rise in a warm place until double in bulk. Punch down. Turn out onto a floured board. Divide into portions for shaping; let rest 10 minutes. Shape dough into desired forms. Place on greased baking sheets. Let rise until doubled.

Bake at 350° for 10-15 minutes or until golden brown. Baste immediately with butter. Yield: 5 to 6 dozen. Serve with Honey Butter.