

Yeast Rolls from Rob Kilmer

1/2 cup warm water
1/2 cup warm milk
1/3 cup melted butter
1/3 cup sugar
1 egg
3 3/4 cups of flour
1 teaspoon of salt
2 1/4 teaspoons of yeast.

This is the order I would put it in the bread machine. If you were gonna make it by hand, of course you would bloom the yeast in the warm water for 10 minutes first, then put it all together. Knead it, let it rise, form rolls. You can melt more butter and coat the 13 x 9 dish, or just use Pam. Put the rolls in, pour some melted butter over them, let them rise again. Bake at 350 for 30 minutes. Delicious!!!! 😊