Dinner Rolls

Makes 24 rolls, each slightly larger than a kings hawaiian roll. Fills one half-sheet, 2 quarter-sheet pans, two 13" x 9" or four 8"/ 9" round baking pans.

Water (warm)	113g	1/2 Cup
Milk (100F-110F)	454g	2 Cup
Butter (Room Temp)	43g	3 Tbsp
Sugar	21g	2 tsp
Salt	18g	1 tsp
Yeast	28g	2 1/2 Tbsp
Flour	720-840g	6-7 Cups

Mix everything except the flour and let rest 5 or so minutes until the yeast begins to foam.

Add 5 cups of flour and mix until shaggy/well combined

Add flour a little at a time until the dough starts to form a ball

Knead by hand for 10 minutes (4-5 minutes with a machine)

Let rise for 20 minutes in a lightly greased bowl

Cut into 24 even pieces, and shape into balls. Then rise again for another 20 minutes. Preheat oven to 350

Bake 20-25 minutes

Notes: Were good. Bit pale/dry. Might have added too much flour. Next time might try bread flour. Might also try adding egg yolk to dough and brushing white on rolls before baking.

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