

# Parker House Rolls

Makes about 30 rolls



## Ingredients

- 1 ½ cups milk
- 1 stick unsalted butter, cut into pieces, plus more for brushing
- ½ cup sugar
- 1 package dry yeast
- ½ cup warm water
- 3 large eggs, lightly beaten
- 1 ½ teaspoons salt
- 6 cups all purpose flour

## Steps

1. Microwave milk in the microwave for about a minute. Stir in the sugar and sliced pieces of butter, stir until smooth.

Dissolve yeast in warm water (about 100°F for about five minutes until the yeast is frothy).

2. Combine ½ cup of flour, salt, milk mixture, lightly beaten eggs, and yeast with dough attachment and mix until smooth. Gradually add the remaining flour until a small ball forms.

3. Remove from the bowl and knead by hand on a floured surface for about five minutes. Place the dough in an oiled bowl and cover it with plastic wrap. Leave it in the fridge overnight.

4. Punch down the dough and shape into desired shapes on parchment lined paper on a baking tray of your choice. Plastic wrap and leave in the fridge overnight.

5. Preheat oven to 350° F. Bake for about 20 minutes or until golden brown. Remove from the oven and brush with melted butter before serving. Allow bread to cool before brushing.