

Just Like Lambert's "Throwned Rolls"

A soft, hot dinner roll just like the ones tossed to diners at Lambert's Cafe!

Yield:

12 large dinner rolls

Ingredients:

1 teaspoon sugar

2 1/4 teaspoons (1 pkg.) active dry yeast

1/4 cup warm water (110-115 degrees F)

1 cup warm milk (110-115 degrees F)

1/4 cup (1/2 stick) melted butter

1/4 cup sugar

1 egg, lightly beaten

1 teaspoon salt

4 cups all-purpose or bread flour

Butter, honey and/or sorghum molasses, for serving

Instructions:

(See additional notes for bread machine directions)

1. In a small bowl, combine the teaspoon of sugar and the yeast with the warm water and allow to foam (5-10 minutes).

2. In a large mixing bowl, mix the warm milk, melted butter, sugar, egg and salt. Add the yeast mixture and stir.

3. Stir in 3 cups of flour. Stir or knead in another cup of flour (or more, if needed) and knead for 5-10 minutes to make a smooth, elastic dough.

4. Scrape the large mixing bowl clean (or as clean as

possible) and
place dough in the bowl. Grease the top of the dough with
butter or oil
and cover with a clean cloth. Place in a warm location (I turn
the oven
on for 1-2 minutes, then turn OFF and place covered bowl in
the warm
oven to rise) and let rise until doubled in size, about 60-90
minutes.

5. Liberally butter a 12-cup muffin pan. With buttery hands,
deflate
the dough and divide into 24 pieces. Roll each piece into a
ball. Place
two balls in each muffin cup. Gently grease the tops and cover
with a
clean towel.

6. Let rolls rise in a warm place until nearly doubled in
size, about
45 minutes. Preheat oven to 350 degrees Fahrenheit and bake
rolls for
20-25 minutes, until tops are browned and rolls are done.
(Check rolls
after 15 minutes, and cover loosely with foil to prevent
excess
browning, if needed.)

Toss hot rolls and serve with butter, honey, and/or sorghum
molasses!



Just Like Lambert's "Throed Rolls"

This recipe was taken from Tammy's Recipes.