

Noreen's Kitchen

Pizza Dough Rolls

Ingredients

2 cups whole milk Warmed with butter
1/4 cup butter
2 tablespoons instant yeast
1 tablespoon sugar
1 teaspoon salt
5 cups bread flour

Step by Step Instructions

Preheat oven to 350 degrees.

Warm milk with butter until butter melts.

Add milk/butter mixture to mixer bowl.

Add yeast, sugar, salt and flour.

Using a bread hook attachment, mix dough until completely incorporated and forms a ball.

Knead dough with machine for seven minutes.

Remove dough from bowl and form into a neat ball. Oil bowl and place dough back in bowl.

Oil top of dough and cover bowl and allow to rest from 15 minutes to 1 hour. Until approximately doubled in size.

Remove dough from bowl and gently press out excess air.

Divide into 20 equal segments.

Roll each segment cupping your hand over the dough and rolling gently on the countertop until a ball is formed.

Place rolls into a nonstick baking pan.

Bake rolls for 20 minutes or until golden brown and they sound hollow when gently tapped on top.

Brush tops of rolls with melted butter and allow to cool for at least 15 minutes before enjoying.

Enjoy!