

# Parker House Rolls

Serves:

about 24 rolls



## Ingredients

- 1 1/2 cups milk
- 1 stick unsalted butter, cut into pieces, plus more for brushing
- 1/2 cup sugar
- 1 package active dry yeast
- 1/2 cup warm water
- 3 large eggs, lightly beaten
- 1 1/2 teaspoons salt
- 6 cups all-purpose flour

## Directions

Place milk in a small saucepan and bring to a simmer. Remove from the heat, stir in the butter and sugar and let cool. Dissolve yeast in warm water and let sit until foamy. Combine milk mixture, eggs, yeast, salt, and 1/2 of the flour in a mixer with the dough attachment and mix until smooth. Add the remaining flour, 1/2 cup at a time, and stir until a smooth ball forms.

Remove from the bowl and knead by hand on a floured surface for about 5 minutes. Place in greased bowl, cover, and let rise in a warm place until doubled in bulk, about 60 to 70 minutes. On a floured surface, punch down the dough and shape into desired shapes. Place on a parchment paper-lined baking sheet. Cover again and let rise until doubled, about 30 to 40 minutes.

Preheat the oven 350 degrees F.

Bake for about 20 minutes or until golden brown. Remove from the oven and brush with melted butter before serving.