

Soft Dinner Rolls



- 3¼ (442g) cups bread flour
 - 1 cup warm water (227g)
 - ¼ cup white sugar (50g)
 - 1 large egg
 - 2 tablespoons butter, softened
 - 2¼ tablespoon active dry yeast
 - 1 teaspoon salt
1. Line a 9x13-inch baking dish with [Reynold's non-stick pan-lining paper](#).
 2. Place bread flour, water, sugar, egg, 2 tablespoons softened butter, yeast, and salt into the pan of your bread machine in the order recommended by the manufacturer. Select 1.5lb bread and the dough cycle and press Start. When the cycle is complete, remove the dough and place on a floured board.
 3. Divide dough into 8 equal pieces and form into rolls. Place rolls in prepared baking dish, spray with butter (optional), and cover dish loosely with plastic wrap; let rise until doubled in volume, about 45 minutes.
 4. Preheat oven to 375°F (190°C).
 5. Bake rolls in the preheated oven until the tops are golden brown, 11 minutes then rotate 180° and then another 11 minutes.