



## Texas Roadhouse Rolls with Whipped Butter



2¼ t active dry yeast

¼ c warm water

¼ c sugar + 1 t sugar

1 c milk, warmed

3 T melted butter, slightly cooled

4 c flour

1 egg

1 t salt

additional melted butter for brushing  
on hot rolls

In large mixer bowl combine yeast, warm water, and 1 teaspoon sugar and let sit 10 minutes until bubbly. Using paddle attachment mix in remaining sugar, milk, and melted butter. Add 1 cup flour and mix again. Add egg and salt and mix until blended. Attach a dough hook and with mixer on medium speed, slowly add remaining flour until dough is smooth and doesn't stick to the sides of the mixer bowl. Turn dough onto floured counter, cover with cloth, and let sit 10 minutes. Place in oiled bowl, cover with towel, and let double in size, about 1 hour.

Turn dough onto oiled or floured counter and roll until ½ inch thick. Using pizza cutter, cut into 2 x 3-inch rectangles and place on parchment lined baking sheets a few inches apart. Cover with cloth and let rise until double in size, about 1 hour. Bake at 350°F for 12-15 minutes or until golden brown. Remove from oven and brush with additional melted butter. Serve warm with whipped butter.

### Whipped Butter

½ c butter

¼ c milk

Beat butter until smooth. Slowly add milk and beat on high speed until fluffy. Store in refrigerator. Return to room temperature before serving.