



Maddox Ranch House Rolls



2 T yeast

1 t + 1/2 c sugar

2 c milk

1/2 cup butter

1 t salt

3 eggs

5 1/2 c flour

additional butter for brushing on rolls

Dissolve yeast and 1 teaspoon sugar in 1/2 cup warm water. Let sit 5 minutes or until bubbly. Meanwhile, scald milk, butter, and salt in saucepan over medium heat (should reach somewhere between 185-212°F). Let cool until warm (about 90-110°F.) Meanwhile, place eggs, uncracked, in warm water to bring to room temperature.

Mix yeast mixture, milk mixture, 1/2 cup sugar, and eggs. Whisk in flour. Dough will be very runny and sticky. Cover with plastic wrap and let rise 90 minutes. Grease 30 muffin tins. Using scoop, fill 2/3 full with dough. Let rise until slightly rounded, 25 minutes or so. Bake at 375°F for 12-14 minutes or until golden. Brush tops with butter. Cool 5 minutes. Remove from pan.