

Week two

Feather-light No-knead Dinner Rolls

2 cups boiling water

1/2 cup butter

1/3 cup sugar

2 teaspoons salt

1/2 cup cold milk

2 (.25 ounce) packages active dry yeast

5 1/2 cups all-purpose flour

2 eggs

Melt butter in hot water. Add sugar and salt and stir. Add cold milk and yeast. Stir to dissolve yeast. Add 3 cups flour and mix. Add eggs and 2 1/2 - 3 cups more flour. Mix, cover and let rise until dough doubles in size. Punch down and let rise 30 more minutes or until doubled.

Make walnut-sized balls of dough. Place about 2 inches apart in well-buttered 9 x 13" pan or two 8" round cake pans. Bake in a preheated oven for 20-25 minute at 400 degrees F. Brush top of rolls with butter while hot. Serve right away. Good cold, too; just good in a different way.

by Barbara Cawthorne Crafton

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