Dinner Rolls

36 Servings

INGREDIENTS

2 ½ cups warm milk

4 teaspoons active dry yeast

½ cup sugar

2 eggs

½ cup butter, softened

2 teaspoons salt

7 cups all-purpose flour, or as needed

½ cup butter, melted

DIRECTIONS

1. Pour milk into a large mixing bowl, and sprinkle yeast over the surface.
2. Allow to rest for 5 minutes.
3. Beat in the sugar, eggs, ½ cup butter and salt. Blend thoroughly.
4. Gradually stir in the flour to make a soft dough.
5. Cover the bowl and set in a warm place until dough doubles in size. About 1 hour.