

# Nanny Rolls

Recipe by Billie Tedesco

YIELD: 24 ROLLS

- **½ cup milk**
- **3 Tbsp sugar**
- **2 tsp salt**
- **3 Tbsp butter**
- **2 envelopes active dry yeast**
- **1 ½ cups warm water**
- **5-6 cups flour**

## DIRECTIONS

1. Place milk, sugar, salt, and butter in a small saucepan. Heat over low heat until butter melts and sugar dissolves. Cool to lukewarm.
2. Dissolve yeast in warm water in warmed mixer bowl. Add lukewarm milk mixture and 4 ½ cups flour.
3. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 1 minute.
4. Continuing on Speed 2, add remaining flour, ½ cup at a time, and mix about 2 minutes or until dough clings to hook and cleans sides of bowls.
5. Knead on Speed 2 about 2 minutes longer or until dough is smooth and elastic.
6. Place dough in greased bowl, turning to grease the top. Cover and let rise in warm place for about 2 hours or until doubled.
7. Punch dough down and shape into 24 rolls by pinching off a piece of dough and shaping it. I kind of push my finger in the center and pinch the bottom together and put smooth side up.
8. Place on generously greased cookie sheet, greasing tops of rolls also. Space 1-2" apart. Cover and let rise in warm place until doubled, about 45 minutes.
9. Preheat oven to 425 degrees.
10. Bake for 12 minutes, until golden. Kiss the top of the hot rolls with a stick of butter while warm.

\*For wheat rolls, substitute whole wheat flour for half of the flour.