

## **NO RISE DINNER ROLLS**

*The Cooks Next Door*

2 Tb. yeast  
2 c. warm milk or water (I used half of each)  
2 Tb. sugar  
2 tsp. salt  
1/4 c. butter, melted  
5 c. flour

Preheat oven to 400 degrees. Mix yeast, milk, and sugar together. Add salt, butter, and 2 c. flour. Combine and allow to sit for 2 minutes. Add remainder of flour. Knead (I allow my mixer to do this part) for 10 minutes by hand or 4-5 minutes in a mixer or until elastic. Allow dough to rest for 5 minutes. Shape into rolls. Bake for 15-17 minutes or until golden brown.