

No-Knead Batter Rolls

3 1/4 cups all purpose flour (Gold Medal unbleached is my favorite)
1 pkg. (2 1/4 teaspoons) active dry yeast
1 1/2 cups milk
1/4 cup (4 tablespoons) butter
1/4 cup sugar
1 teaspoon salt (I use a slightly heaping teaspoon)
1 egg

In a large mixer bowl, combine 2 cups of the flour and the yeast.

Combine milk, butter, sugar, and salt, and heat to 120° F.

Add liquids to dry ingredients in mixer bowl; beat to combine. Add egg and beat 3 minutes at high speed.

At low speed, beat in the remaining flour to make a soft dough; beat on low for two minutes.

Use a rubber spatula to scrape dough off beaters, then cover bowl with a wet tea towel and let dough rise for an hour.

Grease 18 muffin cups with butter. Use a metal spoon to stir dough down, then spoon dough evenly into 18 muffin cups.

Cover pans with wet tea towel; let rise 30 minutes.

Bake in a preheated 400°F oven until lightly browned, about 12-15 minutes.

Remove rolls from pan and place on wire rack to cool (or serve immediately!)

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