

Texas Roadhouse Copycat Rolls

from Eat Cake for Dinner

4 tsp. active dry yeast
1/2 c. warm water
1 tsp sugar
2 c. milk, scalded and cooled to lukewarm
1/2 c. sugar
3 Tbl. of melted butter, slightly cooled
2 whole eggs
2 tsp. salt
2 quarts all purpose flour (7-8 cups), divided

Dissolve yeast in warm water with a teaspoon of sugar. Add yeast, milk, sugar and enough flour to make a medium batter. Beat thoroughly. Let stand until light and foamy. Add melted butter, eggs and salt. Beat well.

Add enough flour to form a soft dough. Sprinkle a small amount of flour onto counter and let dough rest. Meanwhile, grease a large bowl. Knead dough until smooth and satiny and put in greased bowl; turn over to grease top. *(I used the dough hook on my Kitchen-Aid to knead this for about 4-5 minutes, but then hand mixed for a few minutes as well as the dough was pretty sticky and I felt like it wasn't getting a good knead in the Kitchen-Aid).* Cover and let rise in a warm place until double in bulk. Punch down. Turn out onto a floured board. Divide into portions for shaping; let rest 10 minutes. Shape dough into desired forms. Place on greased baking sheets. Let rise until doubled.

Bake at 350 degrees for 10-15 minutes or until golden brown. Baste immediately with butter.

Enjoy!