

Choco Fever Dream

Extra Fluffy Bread Rolls – Easy Snack Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 3 ½ cups bread flour
- [ ] 1 cup whole milk, warmed
- [ ] 2 tsp active dry yeast
- [ ] 2 tbsp sugar
- [ ] 1 tsp salt
- [ ] 1 large egg
- [ ] 3 tbsp unsalted butter, melted

Instructions

1. In a small bowl combine warm milk, sugar, and yeast; let sit 5-7 minutes until frothy.
2. In a large mixing bowl whisk flour and salt; make a well, then add the egg, melted butter, and the yeast mixture.
3. Knead the dough on a lightly floured surface for about 8-10 minutes until smooth and elastic; shape into a ball.
4. Place dough in a greased bowl, cover with a damp towel, and let rise in a warm spot until doubled, about 45 minutes.
5. Punch down the dough, divide into 8 equal pieces, shape each into a smooth roll, and place on a parchment-lined baking sheet.
6. Cover rolls loosely with a towel and let rise again for 20-25 minutes; they should puff up noticeably.
7. Preheat oven to 375°F (190°C). Brush the tops with a little melted butter, then bake 15-18 minutes until golden.
8. Remove from oven, brush again with butter, and let cool on a wire rack for a few minutes before serving.

Nutrition per serving

210 kcal	6 g	30 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a slightly crisp crust, increase the oven temperature to 400°F for the last 3 minutes.
- A light dusting of flour on the work surface prevents sticking while shaping the rolls.
- For extra aroma, add a pinch of vanilla extract to the milk.