



## Homemade Butter Rolls

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



141 kcal

BREAD

### Ingredients

- ☐ 0.5 ounce active yeast dry
- ☐ 1 cup butter melted
- ☐ 6 large eggs lightly beaten
- ☐ 8.5 cups flour all-purpose
- ☐ 1.5 teaspoons salt
- ☐ 1 cup sugar divided
- ☐ 2 cups warm water (100° to 110°)

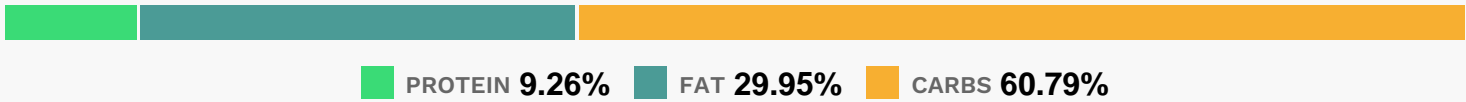
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ measuring cup

## Directions

- ☐ Stir together yeast, 2 tablespoons sugar, and 2 cups warm water in a 4-cup glass measuring cup; let stand 5 minutes.
- ☐ Stir together yeast mixture, remaining sugar, and butter in a large bowl; stir in egg and salt. Gradually stir in enough flour to make a soft dough. Cover and chill 8 hours.
- ☐ Divide dough into 4 equal portions. Turn each portion out onto a lightly floured surface, and roll into a 12-inch circle.
- ☐ Cut each circle into 12 wedges.
- ☐ Roll up each wedge, starting at wide end; place on greased baking sheets. (
- ☐ Rolls may be frozen at this point.) Cover and let rise in a warm place (85), free from drafts, 2 hours or until doubled in bulk.
- ☐ Bake at 400 for 10 minutes or until golden.
- ☐ NOTE: If unbaked rolls are frozen, place frozen rolls on ungreased baking sheets. Cover and let rise in a warm place. (85'), free from drafts, 2 hours of until doubled in bulk.
- ☐ Bake as directed.

## Nutrition Facts



## Properties

Glycemic Index:3.02, Glycemic Load:15.13, Inflammation Score:-3, Nutrition Score:4.1382608527885%

## Nutrients (% of daily need)

Calories: 140.51kcal (7.03%), Fat: 4.65g (7.16%), Saturated Fat: 1.02g (6.39%), Carbohydrates: 21.25g (7.08%), Net Carbohydrates: 20.57g (7.48%), Sugar: 4.24g (4.71%), Cholesterol: 23.25mg (7.75%), Sodium: 127.27mg (5.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.24g (6.47%), Vitamin B1: 0.21mg (13.95%), Selenium: 9.47µg (13.53%), Folate: 50.4µg (12.6%), Vitamin B2: 0.15mg (8.96%), Manganese: 0.15mg (7.7%), Vitamin B3: 1.43mg

(7.16%), Iron: 1.15mg (6.36%), Vitamin A: 202.91IU (4.06%), Phosphorus: 39.25mg (3.93%), Fiber: 0.68g (2.71%),  
Vitamin B5: 0.24mg (2.37%), Copper: 0.04mg (1.98%), Zinc: 0.26mg (1.74%), Magnesium: 6.02mg (1.51%), Vitamin E:  
0.23mg (1.5%), Vitamin B6: 0.03mg (1.26%), Potassium: 37.21mg (1.06%), Vitamin B12: 0.06µg (1.01%)