

Skillet Dinner Rolls

Recipe by
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Ingredients:

- 4 Cups Flour
- 1 ½ Tablespoons Oil
- ¼ Cup Sugar
- 1 ½ Tablespoons Instant Yeast
- 1 ½ Cup Water
- 2 Teaspoons Salt
- 2 Eggs
- ½ Teaspoon Vanilla Extract

Instructions:

- Add the water, oil, sugar, vanilla extract and eggs into a large bowl and mix.
- Add the flour and instant yeast.
- Mix and knead for about 3 minutes.
- Let the dough rest somewhere warm, covered with a damp cloth.
- Add the salt to the rested dough and knead for 10 minutes. (it's ok to have a sticky dough)
- Oil your hands and work surface to make shaping the dough easier.
- Shape your dough into a ball and divide the dough into half. Divide each half into half and each piece into half again. This will give you 16 portions.
- Roll each portion into a ball and arrange the shaped rolls in a greased 12-inch cast iron skillet.
- Cover the rolls with a damp cloth or plastic wrap and let rise in a warm place for 25 minutes.
- Pre heat the oven to 375F.
- Once risen, bake the rolls at 375F for 20 minutes until the tops are golden.
- Brush the tops of the rolls with butter after baking. The butter adds a delicious flavor and extra softness to the rolls.
- Serve warm and enjoy!

Impress your family and guests with these soft, fluffy and delicious quick rise dinner rolls.