

Copycat Texas Roadhouse Rolls

Ref: https://cookingprofessionally.com/post/copycat_texas_roadhouse_rolls



Ready In: 2 hrs 30 mins

Pan: Baking sheet

Bake: 375 F. 14 - 16 mins

Yields: 15 rolls

Units: US

Ingredients

- 1-1/4 cups whole milk, warmed to room temperature
- 1 packet (.25-ounce) active dry yeast
- 3 Tablespoons honey
- 1/4 cup butter
- 1 large egg
- 1 teaspoons kosher salt
- 4 cups all-purpose flour
- 2 Tablespoons, melted butter (brushing)
- Parchment paper

Directions

Step 1

- Combine the milk, yeast, and honey in a small bowl.
- Let stand until foamy, about 5 minutes.

Step 2

- Use a dough hook with an electric mixer.
- Add the milk mixture with the butter, egg, salt and 2 cups of flour.
- Beat on medium-low speed until it forms a smooth batter - about 1 to 2 minutes.
- Gradually add the remaining 2 cups of flour, 1/2 cup at a time, until a soft and smooth ball of dough forms.
- The dough should feel elastic and slightly tacky to the touch.
- Increase the mixer speed to medium-high and beat for 3 minutes.

Step 3

- Lightly oil a large bowl or coat with nonstick spray.
- Place the dough in the bowl, turning to coat it in the oil.
- Cover the bowl with a clean dish towel.
- Allow it stand in a warm spot until the dough has doubled in size, about 45 minutes to 1 hour.

Step 4

- Gently deflate the dough by punching it down.
- Working on a lightly floured surface, roll the dough into a 3/4" rectangle.
- Fold it in half and gently press the edges to seal.

Step 5

- Using a rolling pin, roll the dough into a 12" x 8" inch rectangle.
- Cut every 2-1/2" to produce 15 rolls.

Step 6

- Preheat the oven to 375 F.
- Line 2 baking sheets with parchment paper.
- Place the rolls onto the prepared baking sheets.
- Cover with a clean dishtowel.
- Allow to stand in a warm spot until the dough has doubled in size - about 35 to 45 minutes.

Step 7

- Place the baking sheets into the oven.
- Bake until golden brown, about 15 to 16 minutes.
- Brush with butter.
- Serve.