

Kindred's Milk Bread Rolls



Ingredients

- 5 1/3 cups bread flour, divided, plus more for surface
- 1 cup heavy cream
- 1/3 cup honey
- 3 tablespoons nonfat dry milk powder (like Carnation brand)
- 2 tablespoons active dry yeast (this is about 3 envelopes)
- 2 tablespoons kosher salt
- 3 large eggs, divided
- 4 tablespoons (1/2 stick) unsalted butter, cut into pieces, at room temperature

Info

- **Prep:** 2h30m
- **Cook:** 25
- **Serves:** rolls
- [Source](#)

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

- Nonstick vegetable oil spray
- Flaky sea salt

Directions

1. Using a small saucepan over medium heat, whisk together 1/3 cup flour and 1 cup water until a thick paste forms (it will be like a loose roux), about 5 minutes. Whisk in cream and honey and continue whisking, until honey dissolves.
2. Transfer the cream mixture to the bowl of a stand mixer. Add the milk powder, yeast, kosher salt, 2 eggs, and 5 remaining cups flour. Using the dough hook attachment, knead on medium speed until dough is smooth, about 5 minutes. Add butter one tablespoon at a time, allowing each piece to completely absorb before adding the next. Be sure to scrape the bottom of the bowl a few times. Once it all comes together it will look shiny, smooth, and elastic.
3. Put the dough into a greased (spray with cooking spray) bowl that leaves enough room for it to double. Cover with a towel and leave it alone for two hours.
4. Turn the dough out onto a lightly floured surface and cut it into six even pieces. Take each piece and cut that into four equal pieces. Shape those pieces into balls. Fit four dough balls into an oversized muffin tin.
5. Allow the rolls to rise another hour so they crest over the top of the muffin tin.
6. Preheat oven to 375°F
7. Beat remaining egg and paint the tops of the rolls with the egg. Sprinkle Maldon salt over the tops of the rolls.
8. Bake rolls at 375°F 25-30 minutes, or until browned on top.
9. Serve warm, with softened salted butter.

[flour](#), [honey](#), [heavy cream](#), [milk](#), [powdered milk](#), [eggs](#), [yeast](#), [butter](#)

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:baking:kindred_s_milk_bread_rolls

Last update: **2024/01/07 13:33**

