RECIPE

Parker House Rolls

Soft folded dinner rolls with a butter-brushed top, baked in one pan and pulled apart at the table.

MAKES

16 rolls US Metric

TOTAL

2 h 45 min

Ingredients

- [ ] 3 ¼ cups all-purpose flour, plus a little for the counter
- [ ] 2 tsp instant yeast
- [ ] 2 tbsp sugar
- [ ] 1 tsp table salt
- [ ] 1 cup plus 1 tbsp 1% milk
- [ ] 1 large egg
- [ ] 3 tbsp olive oil, for the dough
- [ ] 2 tbsp unsalted butter, melted, for the folds
- [ ] 2 tbsp unsalted butter, melted, for the tops
- [ ] Oil or nonstick spray for the bowl and pan

Method

1. Warm the milk to about 110 °F, comfortably warm to the touch and not hot. Stir in the yeast and sugar and let it sit 5 minutes, until foamy.
2. Stir in the egg, the olive oil and the salt. Add the flour and stir until a rough dough forms.
3. Knead on a floured counter for 8 minutes, until smooth and springy. It should stay a little tacky. If it feels stiff, knead in 1 tablespoon of milk.
4. Put the dough in a greased bowl, cover it, and let it rise until just doubled. Start checking at 45 minutes. Do not let it go past double.
5. Roll the dough into a 12 × 16 inch rectangle. Brush it with the 2 tablespoons of butter for the folds. Cut it into 16 rectangles, 4 across and 4 down.

6 Press a crease into each rectangle with the back of a knife, just off the middle, and fold the small side over the big side. Do not seal it.

7 Stand the rolls in rows in a greased 9 × 13 inch pan, each one leaning on the next, folds up. Cover and let them puff for 30 minutes. They should look puffy, not doubled. Heat the oven to 375 °F near the end.

8 Bake 18 to 22 minutes, until deep golden on top. Brush with the 2 tablespoons of butter for the tops and pull apart to serve.