



Buttery Soft Lion House Rolls for Soups and Gravy

The First Bite That Stole My Heart

The smell of warm butter and yeast filled my grandma's kitchen. I was six, sneaking a roll before dinner. That first bite? Cloud-soft, with a hint of sweetness. It dunked perfectly in her beef stew. **Ever wondered how you could turn Buttery Soft Lion House Rolls for Soups and Gravy into something unforgettable?** For me, it's the way they soak up gravy without falling apart. Share your favorite soup-and-roll combo below—I'm always hunting for new pairings!

My Roll-Making Disaster (And What It

Taught Me)

My first try at these rolls ended... oddly. I misread “softened butter” as melted. The dough was a sticky mess! But I added extra flour and kept going. The rolls baked up dense but still tasty. **Home cooking isn’t about perfection—it’s about showing up, mistakes and all.** Now I laugh when my butter’s too soft. Got a kitchen fail story? Tell me in the comments!

Why These Rolls Stand Out

- The sugar-yeast combo gives a light sweetness, balancing rich soups.
- Brushing with butter twice? That’s the secret to their golden glow.

Which flavor combo surprises you most—sweet dough with salty gravy, or the crispy-soft texture? Try them with tomato soup next time. It’s a game-changer.

A Slice of Roll History

These rolls trace back to Utah’s Lion House Pantry in the 1960s. They were made to feed big Mormon families. *Did you know the original recipe used potato flakes for extra fluff?* Today, they’re a staple at holiday tables nationwide. Pass the rolls—and the stories! What’s your family’s most-loved bread recipe?

See also [Cheesy Layered Scalloped Tomatoes Recipe](#)



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Ingredients:

Ingredient	Amount	Notes
Whole milk	1 ¼ cup	Warmed but not hot
Active dry yeast	1 packet (2 ¼ teaspoons)	
Granulated sugar	¼ cup	
Unsalted butter	½ cup	Softened
Large egg	1	Beaten
All-purpose flour	3-4 cups	
Salt	1 ½ teaspoons	
Unsalted butter (for brushing)	3 teaspoons	Melted

How to Make Buttery Soft Lion House Rolls

Step 1 Warm milk, yeast, and sugar in a mixer bowl. Cover with a towel. Wait 5 minutes. It should get frothy. (Hard-learned tip: Too-hot milk kills yeast. Test it on your wrist first.) **Step 2** Add butter, egg, flour, and salt. Use the dough hook. Mix on medium-low. Watch it clump together. **Step 3** Add flour slowly if dough sticks. Mix faster for 3-4 minutes. It should pull from the bowl. **What happens if you skip the dough hook? Share below!** **Step 4** Butter a bowl. Add dough. Cover and wait an hour. It should double in size. **Step 5** Roll dough into a big rectangle. Brush with melted butter. Cut into 12 small rectangles. **Step 6** Roll each piece tight. Place seam-side down on parchment. Cover and rise 45 minutes. **Step 7** Bake at 375°F for 15-20 minutes. Brush with more butter. Serve warm. **Cook Time:** 20 minutes **Total Time:** 2 hours 35 minutes **Yield:** 12 rolls **Category:** Bread, Side

Fun Twists on Classic Rolls

Garlic-Herb Mix minced garlic and dried herbs into the butter brush. Smells like heaven. **Cinnamon-Sugar** Swap sugar for brown sugar. Sprinkle cinnamon before rolling. Sweet treat alert. **Cheesy Pull-Apart** Layer shredded cheddar between dough slices. Bake as one big loaf. Goody goodness. **Which twist would you try first? Vote in the comments!**

See also Easy Carnitas Tamale Pie for Busy Nights

Serving Ideas for Every Table

Pair with creamy potato soup or beef stew. Add a side of honey butter. Drink with cold apple cider or a warm chai latte. Both hit the spot. **Which would you choose tonight? Let me know below!**



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Storing and Reheating Your Rolls

Keep leftover rolls in a sealed bag for 2 days. For longer storage, freeze them wrapped in foil. To reheat, warm in a 300°F oven for 5 minutes.

Fun fact: These rolls were my go-to for Thanksgiving soup nights.

Batch-cook tip: Double the recipe and freeze half unbaked. Thaw, let rise, then bake fresh. Why this matters: Fresh-baked taste beats store-bought every time. Have you tried freezing dough before? Share your tricks!

Fixes for Common Roll Problems

Dough too sticky? Add flour 1 tablespoon at a time. Rolls not rising? Check yeast expiry—old yeast won't work. Dry rolls? Brush extra butter after baking. Why this matters: Small tweaks save the whole batch. My neighbor once forgot salt—flat rolls! Ever had a baking fail? Tell me how you fixed it.

Your Roll Questions Answered

Q: Can I make these gluten-free? A: Swap flour 1:1 with gluten-free blend. Add 1 tsp xanthan gum. **Q: How far ahead can I prep dough?** A: Refrigerate overnight after step 4. Let rise 1 hour before baking. **Q: What if I don't have whole milk?** A: Use 2% or half-and-half. Avoid skim—it lacks fat. **Q: Can I halve the recipe?** A: Yes! Use 1 egg yolk (not whole egg) for 6 rolls. **Q: Best soup pairings?** A: Try clam chowder or beef stew. Crusty rolls soak up broth best.

See also Easy and Delicious Crockpot Chicken Dinner

Final Thoughts

Nothing beats warm rolls with soup on a chilly day. Whip these up, then share your wins! Tag **@SavoryDiscovery** on Pinterest—I'd love to see your creations. Happy cooking! —Elowen Thorn.