



Make Ahead Yeast Rolls Recipe for Easy Baking

Introduction

There's nothing quite like the smell of freshly baked yeast rolls wafting through your home. These Make-Ahead Yeast Rolls from Damn Delicious are not only delightful but also incredibly easy to prepare. Perfect for holiday gatherings or family dinners, these rolls can be made in advance, allowing you to focus on other dishes while they rise and bake.

Ingredients

- $\frac{1}{2}$ cup warm whole milk (105-110°F)
- $\frac{1}{2}$ cup warm water (105-110°F)
- 2 $\frac{1}{4}$ teaspoons active dry yeast
- 3 tablespoons sugar, divided
- $\frac{1}{2}$ teaspoon kosher salt
- 6 tablespoons unsalted butter, at room temperature
- 1 large egg
- 3 $\frac{3}{4}$ cups all-purpose flour, divided
- 2 tablespoons unsalted butter, melted

Prep Time

Approximately 20 minutes

Cook Time

18-22 minutes

Total Time

8 hours 40 minutes (includes refrigeration)

Yield

15 rolls

Enjoy your homemade, make-ahead yeast rolls!

Detailed Directions and Instructions

1. Activate the Yeast

In a small bowl, combine the warm milk, warm water, yeast, 1 tablespoon of sugar, and salt. Let the mixture stand until it becomes foamy, about 5 minutes.

2. Prepare the Dough

In the bowl of an electric mixer fitted with the paddle attachment, beat the room-temperature butter and the remaining 2 tablespoons of sugar on medium speed until the mixture is light and fluffy, approximately 2-3 minutes. Add the egg and beat until well combined. Incorporate the yeast mixture and 2 ½ cups of flour, mixing until a smooth batter forms.

3. Knead the Dough

Switch to the dough hook attachment. Gradually add the remaining 1 to 1 ¼ cups of flour, ½ cup at a time, until a soft, smooth ball of dough forms. The dough should feel elastic and slightly tacky to the touch. Increase the mixer speed to medium-high and knead for 3 minutes.

4. First Rise

Lightly oil a large bowl or coat it with nonstick spray. Place the dough in the bowl, turning it to coat with oil. Cover the bowl and refrigerate the dough for 8 hours or overnight.

See also [Chicken and Dumplings Soup](#)

5. Shape the Rolls

After refrigeration, gently deflate the dough by punching it down. Roll

the dough into a 15-inch rope and cut it into 15 equal 1-inch pieces. Press each piece into a disk and then shape it into a ball.

6. Second Rise

Lightly oil a 9×13-inch baking dish or coat it with nonstick spray. Place the dough balls into the prepared baking dish. Cover with a clean dish towel and let them rise in a warm spot until they have doubled in size, about 30-45 minutes.

7. Bake

Preheat the oven to 375°F. Once the rolls have risen, place them in the oven and bake until they are golden brown, approximately 18-22 minutes.

8. Finish

Remove the rolls from the oven and brush the tops with the melted butter. Serve the rolls warm.

Notes

Preparation Tip

Make sure the milk and water are at the correct temperature (105-110°F) to properly activate the yeast.

Storage Suggestion

These rolls can be made ahead of time and stored in the refrigerator until ready to bake.

Serving Suggestion

Serve the rolls warm for the best texture and flavor.



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Cook techniques

Activating the Yeast

Ensure that the yeast is activated properly by mixing it with warm liquid (between 105-110°F) and letting it sit until foamy. This indicates that the yeast is alive and ready to help the dough rise.

Mixing and Beating Ingredients

Use an electric mixer with a paddle attachment to cream the butter and sugar until light and fluffy. This aeration process helps to create a lighter texture in the rolls.

Kneading the Dough

Knead the dough using the dough hook attachment on your mixer. It should become a smooth ball that is elastic and slightly tacky, which ensures proper gluten development.

See also [Garlic Parmesan Chicken Sliders](#)

First Rise in the Refrigerator

Chilling the dough in the refrigerator for 8 hours or overnight enhances its flavor and makes it easier to shape the rolls later.

Shaping the Rolls

After the first rise, deflate the dough gently and roll it into a rope before cutting it into equal pieces. This technique helps in achieving uniform rolls that will rise and bake evenly.

Second Rise

Allow the shaped rolls to rise in a warm location until they double in size. This second rise is crucial for fluffiness and volume in the final product.

Baking the Rolls

Bake the rolls in a preheated oven at 375°F until they are golden brown.

This ensures that they cook evenly and develop a pleasing texture and color.

Brushing with Butter

Immediately after baking, brush the tops of the rolls with melted butter for added flavor and a beautiful, shiny finish.

FAQ

Can I use instant yeast instead of active dry yeast?

Yes, you can substitute instant yeast for active dry yeast, but you may not need to activate it in warm liquid beforehand. You can mix it directly with the dry ingredients.

How do I store the make-ahead rolls?

Store the rolls in an airtight container at room temperature for up to 2 days or freeze them for longer storage. Make sure to wrap them well to prevent freezer burn.

Can I make the dough ahead of time and bake it later?

Absolutely! You can prepare the dough and shape the rolls, then refrigerate them. Just allow extra time for the second rise before baking.

What can I serve with the yeast rolls?

These rolls pair beautifully with soups, stews, salads, or can be enjoyed with butter and jam for breakfast or a snack.

See also [Limoncello Ricotta Cake](#)

Can I add ingredients to the dough?

Yes, you can incorporate herbs, cheese, or garlic into the dough for added flavor, but be cautious not to overload the dough, as it may affect the rising process.

Conclusion

Enjoying your homemade make-ahead yeast rolls can enhance any meal. These rolls are light, fluffy, and perfect for serving with butter, jams, or as a side for soups and salads. Their make-ahead quality allows for convenient preparation, ensuring you can spend more time enjoying the company of friends and family.

More recipes suggestions and combination

Garlic Herb Butter Rolls

Add minced garlic and herbs like rosemary or thyme to the melted butter before brushing it on the rolls after baking for a flavorful twist.

Cinnamon Sugar Rolls

Before the second rise, sprinkle the rolled dough pieces with a mixture of cinnamon and sugar for a sweet variation perfect for breakfast or dessert.

Cheddar and Chive Rolls

Incorporate shredded cheddar cheese and chopped chives into the dough for a savory version that pairs wonderfully with soups and stews.

Honey Butter Rolls

Brush the rolls with a mixture of honey and melted butter after baking for a sweet and glossy finish that brings out their richness.

Stuffed Rolls

Before rolling into balls, fill the dough pieces with your choice of fillings like ham and cheese, spinach and feta, or pulled pork for a delightful surprise inside.

Herbed Parmesan Dinner Rolls

Mix grated Parmesan cheese and Italian seasoning into the dough for a cheesy, herby flavor that complements a variety of main dishes.

Sesame Seed Rolls

Top the dough balls with sesame seeds before baking to add a crunchy texture and nutty flavor that will elevate your rolls.



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