



# Parker House Holiday Butter Buns

## My First Time With These Rolls

I made these rolls for the first time years ago. I was so nervous. The dough felt like a living thing in my hands.

But when they came out of the oven, my whole kitchen smelled like heaven. That first bite was soft and buttery. I still smile thinking about it. Have you ever baked something that made you really proud?

## Why We Fold Them

The special fold is my favorite part. You press a line and fold the dough over. It looks like a little pillow.

This isn't just for looks. That fold creates layers. It lets the butter soak in while they bake. *Fun fact: These rolls were invented at a fancy Boston hotel in the 1850s!* The story goes, a baker was angry and threw dough. It folded itself. A happy accident.

## The Heart of the Recipe

Let's talk about the butter. You use a lot. Fourteen tablespoons! That might seem like much.

But this is why it matters. Butter is for flavor and tenderness. It makes the roll soft inside. It gives that golden, tasty top. Doesn't that smell amazing when it bakes? What is your favorite buttery smell in the kitchen?

## A Little Kitchen Secret

Here is my tip. Be patient with the rising. Let the dough double in size. This is not a race.

This waiting time matters. It lets the yeast do its magic. The yeast makes tiny air bubbles. That is what makes the rolls light and fluffy. If you rush, the rolls will be dense. Trust me, the wait is worth it.

## Making Them Your Own

These rolls are perfect for holidays. But they are also for a Tuesday. Warm bread makes any day special.

You can brush them with honey butter after baking. Or add a pinch of garlic powder to the butter. What would you add? I love hearing your ideas. Share your twist if you make them.

## Ingredients:

Ingredient	Amount	Notes
Whole milk	1 1/4 cups (10 ounces)	room temperature
Sugar	2 tablespoons	
Instant or rapid-rise yeast	2 1/4 teaspoons	
Large egg	1	room temperature
All-purpose flour	4 cups (20 ounces/567 grams)	
Salt	1 1/2 teaspoons	
Unsalted butter, melted	14 tablespoons, divided	8 tbsp for dough, 3 tbsp for brushing before folding, 3 tbsp for brushing before baking



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### Instructions

**Step 1:** First, get your mixer bowl. Whisk the flour, yeast, and salt right in it. Now, grab your big liquid measuring cup. Whisk the milk, 8 tablespoons of melted butter, the egg, and sugar together. Keep going until the sugar disappears. Doesn't that smell amazing already? (A good whisk here makes everything friendlier later.)

**Step 2:** Put the dough hook on your mixer. On low speed, slowly add the milk mix to the flour mix. Let it go for about 2 minutes. It will look shaggy at first. Then, turn the speed to medium-low. Knead for 8 minutes until the dough is smooth and pulls away from the sides. It will still stick a bit to the bottom, and that's just fine.

See also Prosciutto and Fig Holiday Bites

**Step 3:** Turn the dough out onto a lightly floured counter. Knead it by hand for just 30 seconds. Form it into a smooth, round ball. Place the ball seam-side down in a greased bowl. Cover the bowl tightly with plastic wrap. Let it rise until it doubles in size. This takes 1 to 1  $\frac{1}{2}$  hours. I love watching it grow. What do you think the yeast is eating to get so big? Share below!

**Step 4:** Press down on the dough to deflate it. Line two baking sheets with parchment paper. Divide the dough in half on a clean counter. Stretch each half into a 12-inch log. Cut each log into 12 equal pieces. Cover them with greased plastic. Shape each piece into a tight, round ball. (Weighing the pieces helps them bake evenly, but I just eyeball it.) Let all the little balls rest for 15 minutes. They need a quick nap.

**Step 5:** Now, work with a few balls at a time. Press each ball into a  $\frac{1}{4}$ -

inch thick round. Find the thin handle of a wooden spoon. Press it firmly across the middle of each round. This makes a deep crease. I still laugh at that. My grandson once used a toy sword for this step. It worked perfectly!

**Step 6:** Brush the tops of the rounds with 3 tablespoons of melted butter. Oh, that rich, golden shine. Fold each round in half along that crease you made. Gently press the edges to seal them. They look like little butter-filled books now. Don't they look cozy?

**Step 7:** Arrange the folded rolls on your baking sheets. Give them about 2 inches of space to grow. Cover them loosely with more greased plastic. Let them rise again until nearly doubled. This takes another 1 to 1 ½ hours. Heat your oven to 350°F before they're done rising. (If you poke one gently, it should slowly spring back.)

**Step 8:** Gently brush the tops with the last 3 tablespoons of melted butter. Then, give them a light mist of water. This helps them get extra golden. Bake for 20 to 25 minutes. Switch the pans halfway through. Let them cool on a rack for 15 minutes. Serve them warm. The smell will bring everyone to the kitchen.

## Creative Twists

These buns are a wonderful blank canvas. You can make them your own so easily. A little change makes them special for any day.

**Garlic-Herb Butter:** Add minced garlic and fresh parsley to the butter you brush on. So savory.

**Cinnamon-Sugar Fold:** Sprinkle cinnamon sugar inside before folding. Like a sweet secret.

**Everything Bagel Topping:** Sprinkle the tops with the seasoning before the final rise. So much flavor.

Which one would you try first? Comment below!

## Serving & Pairing Ideas

These buns are pure happiness on a plate. For a holiday, I put them in a cloth-lined basket. They stay warm and feel loved. Tear them open and watch the steam rise. I like a small dish of honey butter for dipping. It's just softened butter mixed with a bit of honey. For a simple supper, serve them with a big bowl of potato soup. Perfect for dipping.

See also [Crescent of Nutty Noel Delights](#)

For drinks, a cold glass of apple cider is my favorite. The tangy sweetness is perfect. For the grown-ups, a glass of rich Chardonnay pairs beautifully. It tastes like toasted butter itself. Which would you choose tonight?



## Parker House Holiday Butter Buns

# Keeping Your Buns Buttery and Bright

Let's talk about keeping these lovely buns fresh. First, cool them completely. Then, store them in an airtight bag at room temperature for two days. For longer, freeze them! Place cooled rolls in a freezer bag for up to a month.

To reheat, wrap frozen rolls in foil. Warm them in a 300-degree oven for 15 minutes. I once served week-old frozen rolls this way. My grandson said they tasted fresh-baked!

Batch cooking matters for busy days. Having homemade rolls ready is a gift to your future self. It makes any meal feel special with no extra work.

**Have you ever tried storing it this way? Share below!**

# Rolling Out Troubleshooting Tips

Sometimes dough can be tricky. If your dough is too sticky, add a little more flour. Just a tablespoon at a time does the trick. I remember when my dough stuck to everything!

If your rolls don't rise, check your yeast. Make sure your milk is just warm, not hot. Hot milk can hurt the yeast. This matters because happy yeast makes fluffy, light rolls.

If the rolls brown too fast, tent them with foil. This stops the tops from burning. Getting this right means a perfect golden color and soft interior. It builds your kitchen confidence.

**Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Can I make these gluten-free?**

A: Try a 1-to-1 gluten-free flour blend. Results may be a bit denser but still tasty.

**Q: How far ahead can I make them?**

A: Shape the rolls and let them rise in the fridge overnight. Bake them the next day.

**Q: Can I use salted butter?**

A: Yes, but then skip the added salt in the dough. This keeps the flavor balanced.

**Q: Can I halve the recipe?**

A: Absolutely! Just halve all the ingredients. You'll get one perfect tray of rolls.

**Q: Any optional tips?**

A: Brush them with honey butter after baking. *Fun fact: The original Parker House Hotel created these folds so rolls could be buttered inside!*

**Which tip will you try first?**

## From My Kitchen to Yours

I hope you enjoy making these buttery buns. The smell of them baking is pure joy. It reminds me of my own grandmother's kitchen.

I would love to hear about your baking adventure. Tell me all about it in the comments below. Sharing stories is the best part.

**Have you tried this recipe?** Let me know how it turned out for you!

Happy cooking!

—Elowen Thorn.



**PARKER HOUSE**  
**HOLIDAY**  
**BUTTER BUNS**

Parker House Holiday Butter Buns



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# Parker House Holiday Butter Buns

Author: Elowen Thorn



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Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses:[Side](#)



Parker House Holiday Butter Buns | 19

Difficulty: **Beginner**



## Parker House Holiday Butter Buns | 20

Prep time: **30 minutes**

Cook time: **25 minutes**

Rise time: **2 minutes**

**Total time: 3 minutes**



Parker House Holiday Butter Buns | 24

Servings: **24 rolls**



Parker House Holiday Butter Buns | 25

Calories: **140 kcal**

Best Season:**Summer**

## **Description**

Classic, soft, and buttery Parker House Rolls, perfect for any holiday

table.

See also Smoked Turkey Holiday Feast by Rodney Scott

## Ingredients

- 1 ¼ cups (10 ounces) whole milk, room temperature
- 2 tablespoons sugar
- 2 ¼ teaspoons instant or rapid-rise yeast
- 1 large egg, room temperature
- 4 cups (20 ounces/567 grams) all-purpose flour
- 1 ½ teaspoons salt
- 14 tablespoons unsalted butter, melted, divided

## Instructions

1. Whisk flour, yeast, and salt together in bowl of stand mixer. Whisk milk, 8 tablespoons melted butter, egg, and sugar in 4-cup liquid measuring cup until sugar has dissolved.
2. Fit mixer with dough hook. Slowly add milk mixture to flour mixture on low speed and mix until cohesive dough starts to form and no dry flour remains, about 2 minutes, scraping down bowl as needed. Increase speed to medium-low and knead until dough is smooth and elastic and clears sides of bowl but sticks to bottom, about 8 minutes.
3. Transfer dough to lightly floured counter and knead by hand to form smooth, round ball, about 30 seconds. Place dough seam side down in lightly greased large bowl or container; cover tightly with plastic wrap; and let rise until doubled in size, 1 to 1½ hours.
4. Line 2 rimmed baking sheets with parchment paper. Press down on dough to deflate. Transfer dough to clean counter and use bench scraper to divide in half. Stretch each half into even 12-inch log, cut

each log into 12 equal pieces (about 1½ ounces or 43 grams each), and cover loosely with greased plastic.

5. Working with 1 piece of dough at a time (keep remaining pieces covered), form into rough ball by stretching dough with your thumbs and pinching edges together on bottom so top is smooth. Place ball seam side down on clean counter and, using your cupped hand, drag in small circles until dough feels taut and round. Cover dough balls loosely with greased plastic and let rest for 15 minutes.
6. Working with few dough balls at a time, press balls into ¼-inch-thick rounds. Using thin handle of wooden spoon or dowel, firmly press down across width of rounds to create crease in center.
7. Brush tops of rounds with 3 tablespoons melted butter. Fold in half along crease and gently press edges to seal.
8. Arrange rolls on prepared sheets, spaced about 2 inches apart. Cover loosely with greased plastic and let rise until nearly doubled in size and dough springs back minimally when poked gently with your knuckle, 1 to 1½ hours. (Unrisen rolls can be refrigerated for at least 8 hours or up to 16 hours; let rolls sit at room temperature for 1 hour before baking.)
9. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Gently brush rolls with remaining 3 tablespoons melted butter, then mist with water. Bake until golden brown, 20 to 25 minutes, switching and rotating sheets halfway through baking. Transfer rolls to wire rack and let cool for 15 minutes. Serve warm or at room temperature.

## Notes

For best results, ensure all ingredients are at room temperature. The rolls can be made ahead through step 7 and refrigerated overnight.

Keywords: Parker House Rolls, Butter Buns, Holiday Bread, Yeast Rolls