



Simple Sourdough Dinner Roll Recipe

The Heart of the Roll

Our recipe starts with a bubbly sourdough starter. This is your magic ingredient. It makes the dough rise slowly and gives it a special taste.

I call my starter “Bubbles.” I’ve had it for years. Mixing Bubbles with the flour and water feels like waking up an old friend. It’s alive, you know. That’s why this matters. Cooking with patience makes food taste better.

A Good Long Rest

After you mix the dough, it needs to sleep. Cover the bowl with a towel. Let it sit overnight. Your house will smell like dreams and yeast in the

morning.

My grandson once peeked under the towel every hour. He was so excited. The dough hadn't changed much. I told him good things take time. I still laugh at that. What's the longest you've ever waited for a treat?

Shaping Your Little Clouds

The next day, you divide the dough. Roll it into eight balls. You create tension by rolling them on the counter. This helps them rise up, not out.

It feels like playing with soft clay. Press your thumb in and pinch the ends. This part is very satisfying. *Fun fact*: This shaping trick is called "tucking." It gives your rolls a nice, round top.

The Final Rise and Bake

Place your shaped rolls in a greased dish. Cover them with a damp towel. Let them rise again for an hour or two. They will get nice and puffy.

Then, into the hot oven they go. I always brush them with an egg wash. It makes them shiny and golden. Doesn't that smell amazing? That's the smell of a job well done.

Why We Do This

These rolls are more than just bread. They are a lesson in kindness. You feed the starter. You wait for the dough. You handle it with care.

That's why this matters. The love you put in comes out in the taste. It connects us to everyone who has baked before. Do you have a family

recipe that makes you feel this way?

Time to Share

Let the rolls cool a bit. Then, tear one open. The inside should be soft and fluffy. Top it with melted butter if you like.

Nothing beats a warm roll with dinner. Or maybe for a snack all by itself. Which do you prefer, a plain roll or one dripping with butter? Tell me all about it.



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Ingredients:

Ingredient	Amount	Notes
Sourdough starter	1/2 cup	Active and bubbly
Sugar	1/4 cup	
Warm water	3/4 cup	
Butter	1/4 cup	Melted
Sea salt	1/2 teaspoon	
All-purpose flour	2 1/2 cups	
Egg	1	For egg wash (optional)



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My Cozy Sourdough Dinner Rolls

Hello, my dear! Come sit with me. Let's talk about sourdough rolls. They are soft, a little tangy, and so comforting. Making them feels like a cozy secret. I love how the dough slowly rises overnight. It makes the whole kitchen smell like a warm hug.

See also [Spicy Chipotle Chicken Skillet](#)

This recipe uses your sourdough starter. That bubbly jar is full of life! It makes the bread light and gives it a wonderful flavor. Don't worry if you're new to this. We will take it one small step at a time. I still laugh at my first lumpy batch. We all start somewhere!

- **Step 1:** Let's begin by mixing everything together. Put your active starter in a big bowl. Add the sugar, warm water, and melted butter. The warm water helps wake up the starter. Doesn't that smell amazing already? Then, mix in the salt and flour. I always use my trusty stand mixer for this.
- **Step 2:** Now, we knead the dough. Let the machine run for about 10 to 15 minutes. The dough will change from shaggy to smooth. You want it to be stretchy, like a soft earlobe. (A hard-learned tip: if it tears easily, it needs more kneading). This patience makes the rolls soft and airy.
- **Step 3:** Place your smooth dough into a greased bowl. Cover it with a clean kitchen towel. Now, we walk away. Let it rest on the counter overnight. The little yeasts are having a party in there! In a cool kitchen, it might take a bit longer. That's perfectly fine.
- **Step 4:** Good morning! Look at that puffy dough. Gently punch it down. Then, divide it into eight equal pieces. This part is fun. You get to shape them! Roll each piece into a tight ball against the

counter. This creates a nice, smooth top for your rolls.

- **Step 5:** Put all your shaped rolls into a greased baking dish. Cover them with a damp towel. Let them rise again for an hour or two. They should look nice and plump. While they rest, preheat your oven to 375°F. What's your favorite smell from a warm oven? Share below!
- **Step 6:** For a beautiful golden color, brush the tops with an egg wash. This step is optional, but I always do it. Then, bake them for 25 to 30 minutes. You'll know they're done when they are golden brown. That color makes me so happy. Right out of the oven, I brush them with melted butter.
- **Step 7:** This is the hardest part. You must let them cool a little! I know, it's tempting to eat one right away. But waiting lets the inside finish setting. Then, you can pull apart a warm, soft roll. Enjoy it with a pat of butter. It's pure comfort.

Cook Time: 25-30 minutes

Total Time: 12 hours 40 minutes (includes rising)

Yield: 8 rolls

Category: Side, Bread

Three Fun Twists for Your Rolls

Once you master the basic roll, you can get creative. I love adding little surprises to the dough. It makes each batch a new adventure. Here are a few of my favorite ideas. They are all simple and delicious.

- **Garlic & Herb:** Mix a teaspoon of dried rosemary and some minced garlic into the dough. It fills the house with the most wonderful smell. Perfect for a pasta dinner.
- **Everything Spice:** Before the second rise, brush rolls with water. Then, sprinkle on everything bagel seasoning. It gives them a lovely, savory crunch.

- **Cinnamon Sugar Swirl:** Roll the dough out flat. Sprinkle with cinnamon and sugar, then roll it up and slice it. You get lovely swirled rolls for breakfast.

See also [Easy Granola Bars](#)

Which one would you try first? Comment below!

How to Serve Your Homemade Rolls

These rolls are wonderful all on their own. But they also love company. For a simple supper, I serve them with a big bowl of soup. A hearty vegetable soup is my favorite. The rolls are perfect for dipping and soaking up the last bits.

They are also fantastic for a holiday table. Place a basket of warm rolls next to the mashed potatoes. You can also slice them in half for mini sandwiches. A little roast beef and horseradish would be lovely. For a drink, a cold glass of apple cider is so nice. For the grown-ups, a pale ale pairs wonderfully with the tangy flavor. Which would you choose tonight?



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Keeping Your Sourdough Rolls Fresh and Warm

Let's talk about keeping your rolls for later. They freeze beautifully. Just let them cool completely first. Then pop them into a freezer bag. You can have fresh rolls anytime.

To reheat, wrap a frozen roll in foil. Warm it in a 350-degree oven for 15 minutes. This makes it taste like it just came out. I once forgot to wrap one and it dried out. We learned our lesson that day.

Batch cooking saves so much time. You can double the recipe easily. Make one batch for now and one for the freezer. This matters because a warm roll can turn a simple soup into a feast. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Roll Troubles

Sometimes your dough doesn't rise. This happened to me last winter. My kitchen was just too cold. The fix is simple. Let it rest in a warm spot, like on top of the fridge.

If your rolls are too dense, you may have over-floured the dough. It should be a little tacky, not dry. This matters because a light touch makes a light, fluffy roll. Getting this right builds your cooking confidence.

Another issue is a pale top. The egg wash gives that golden color. Without it, your rolls might look a bit shy. A beautiful color makes the food taste even better. Which of these problems have you run into

before?

Your Sourdough Roll Questions, Answered

Q: Can I make these gluten-free? A: You can try a 1-to-1 gluten-free flour blend. The texture will be a bit different, but still tasty.

See also [Healthy Strawberry Banana Muffins](#)

Q: Can I make the dough ahead? A: Yes. After the first rise, you can keep the dough in the fridge for a day.

Q: What can I use instead of butter? A: A neutral oil, like avocado or canola oil, will work just fine.

Q: Can I make smaller rolls? A: Of course. Just divide the dough into twelve pieces instead of eight. Fun fact: Smaller rolls bake a few minutes faster.

Q: Is the egg wash needed? A: It is optional. It mostly gives the rolls a lovely, shiny, golden-brown top. Which tip will you try first?

Sharing the Warmth From My Kitchen to Yours

I hope you love making these rolls. There is nothing like the smell of fresh bread. It fills the whole house with love. I would be so happy to see your creations.

Please share a picture of your beautiful bread. It makes my day to see you in your kitchen. Have you tried this recipe? Tag us on Pinterest! I can't wait to see what you bake.

Happy cooking! —Elowen Thorn.

You need to try this!



[Savorydiscovery.com](https://www.savorydiscovery.com)

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Simple Sourdough Dinner Roll Recipe

Author: Elowen Thorn

Cooking Method: [Baking](#)



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Difficulty: **Beginner**



Prep time: **30 minutes**



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Cook time: **30 minutes**



Rise time: **10 minutes**



Total time: **11 minutes**



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Servings: **8 rolls**



Calories:**231 kcal**

Best Season:**Summer**

Description

Soft, fluffy, and tangy sourdough dinner rolls made with an active

starter for a perfect side to any meal.

Ingredients

- ☐ 1/2 cup sourdough starter, active and bubbly
- ☐ 1/4 cup sugar
- ☐ 3/4 cup warm water
- ☐ 1/4 cup melted butter
- ☐ 1/2 teaspoon sea salt
- ☐ 2 1/2 cups all-purpose flour
- ☐ 1 Egg, for egg wash

Instructions

1. In a stand mixer bowl, add ingredients. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
2. Place in a greased bowl and cover with a towel. Allow to rise overnight (8-12 hours). This will depend on how warm or cool your house is. It can take much longer in a cooler house.
3. The next day, divide the dough into eight equal parts. Roll the dough into balls and create tension. This can be done by rolling the balls against a countertop or by pressing your thumb into the center and then pinching the ends together. This can be repeated a few times.
4. Place the shaped rolls into a greased 9×13 or 8×8 dish. Cover with a damp towel. Allow it to rise until doubled, approximately one to two hours. Preheat oven to 375°F (190°C).
5. Brush top with egg wash (optional, but will give it that lovely golden color). Place the rolls into the oven for about 25-30 minutes, or until

they start turning golden brown.

6. Top with melted butter if desired. Allow to cool, and enjoy.

Notes

For best results, ensure your sourdough starter is active and bubbly before beginning. The rising time can vary significantly based on the temperature of your kitchen.

Keywords:Sourdough, Dinner Rolls, Bread, Baking