



ANA's Kitchen Corner

Parker House Rolls

Ingredients

- 1 1/2 cups milk
- 1 stick unsalted butter, cut into pieces, plus more for brushing
- 1/2 cup sugar
- 1 package active dry yeast
- 1/2 cup warm water
- 3 large eggs, lightly beaten
- 1 1/2 teaspoons salt
- 6 cups all-purpose flour

Directions:

1. Place milk in a small saucepan and bring to a simmer. Remove from the heat, stir in the butter and sugar and let cool. Dissolve yeast in warm water and let sit until foamy. Combine milk mixture, eggs, yeast, salt, and 1/2 of the flour in a mixer with the dough attachment and mix until smooth. Add the remaining flour, 1/2 cup at a time, and stir until a smooth ball forms.
2. Remove from the bowl and knead by hand on a floured surface for about 5 minutes. Place in greased bowl, cover, and let rise in a warm place until doubled in bulk, about 60 to 70 minutes. On a floured surface, punch down the dough and shape into desired shapes. Place on a parchment paper-lined baking sheet. Cover again and let rise until doubled, about 30 to 40 minutes.
3. Preheat the oven 350 degrees F.

4. Bake for about 20 minutes or until golden brown. Remove from the oven and brush with melted butter before serving.

Recipe from: www.foodnetwork.com

Ana's Kitchen tips:

1. Extend the life of your bananas by wrapping the stems. On the other side of the fruit front, keep your bananas yellow longer by pulling them apart into single-banana units and covering each stem in plastic wrap or foil. The wrap helps contain the naturally-producing ethylene gas to the stem end of the fruit. Otherwise, it would spread to the whole banana and accelerate the ripening.
2. Nuke brown sugar to loosen up clumps. If you're in a hurry to regain fluffy sugar grains, dump brown sugar lumps in a bowl. Top with a damp paper towel and microwave for 20 seconds.