



[Homemade Yeast Rolls Recipe](#)

Recipe found at AnnsEntitledLife.com

Prep Time: 20 minutes

Cook time: 15 Minutes

Total Time: 35 Minutes

Homemade Yeast Rolls Ingredients:

- 1 TBSP Butter (to grease baking pan)
- 1 cup warm Water (warm tap water is fine)
- 1/3 cup Vegetable Oil
- 2 TBSP Dry Yeast
- 1 Egg
- ¼ cup Sugar
- 1½ tsp Salt
- 4 cups Bread Flour

Homemade Yeast Rolls Directions:

- Preheat oven to 400°.
- Grease a 13" x 9" baking pan with butter.
- Place warm water and vegetable oil in a large measuring cup. Mix in dry yeast and let set for approximately 15 minutes.
- In a separate large mixing bowl combine egg, sugar, salt, and flour.
- Pour the warm yeast water mixture into the egg mixture bowl and mix well by hand or with a dough hook on your stand mixer.
- Knead the dough for several minutes.

- Form the dough into eight large balls and place into the greased 13×9 baking pan. Allow to set for about 5 minutes.
- Bake at 400° for 15 minutes or until golden brown.

- Makes 8 Homemade Yeast Rolls