**Classic Dinner Rolls**

2 cups warm water (110 to 115° F)

2/3 cup nonfat dry milk

2 tablespoons active dry yeast

1/4 cup granulated sugar

2 teaspoons salt

1/3 cup butter, shortening, or margarine

1 egg

5 to 5 1/2 cup all-purpose flour or bread flour

1/2 cup butter, melted

In large bowl combine water and dry milk powder, stirring until milk dissolves. Add yeast, then sugar, salt, butter, egg, and 2 cups of the flour. Mix until ingredients are wet. Mix vigorously for 2 minutes. Add 2 cups flour and mix until ingredients are wet, then for 2 more minutes. Add remaining flour, 1/2 cup at a time, and mix again until dough is soft, not overly sticky, and not stiff. (It is not necessary to use the entire amount of flour.)

Scrape dough off sides of bowl and pour about one tablespoon of vegetable oil; work oil all around sides of bowl. Turn dough over in bowl so it is covered with oil. (This helps prevent dough from drying out.) Cover with plastic wrap and allow to rise in warm place until doubled in size, about 1 1/2 hours. Sprinkle cutting board or counter with flour and place dough on floured board. Roll out and shape as desired. Place on a greased or parchment-lined 12” Dutch oven. Cover lightly with plastic wrap. Let rise in warm place until rolls are doubled in size. Bake at 375° F by placing 12 coals around the bottom edge and 16 coals on the top in a checkerboard pattern for 15 to 20 minutes or until browned. Brush with melted butter while hot. Serve with honey butter.