



## No Knead Yeast Rolls

Author: GritsAndGouda.com

Yield: 20 rolls

*All the flavor of a homemade yeast, dinner roll with the simplicity of a muffin batter. These rolls are also known as spoon rolls.*

### Ingredients:

- 1 (1/4-oz) package active dry yeast
- 3 tablespoons warm water (105° to 110°)
- 1 large egg
- 1/2 cup vegetable oil
- 1/4 cup granulated sugar
- 2 cups lukewarm milk (or microwave 1 minute on HIGH)
- 4 cups self-rising flour

### Directions:

1. Stir together yeast and warm water in a small bowl or 1-cup glass measuring cup; let stand 5 minutes or until yeast is dissolved and foamy.
2. Beat egg in a large mixing bowl with an electric mixer just until lightly beaten. Add dissolved yeast mixture, oil, and sugar, beating well. Gradually add milk, beating on medium-low speed.
3. Gradually add flour, beating just until combined. Cover bowl with plastic wrap or lid and refrigerate at least 4 hours up to 3 days before baking.
4. Preheat oven to 350°. Stir batter well before spooning into greased muffin pans, filling three-fourths full. Bake for 25 minutes or until tops are golden and sides are lightly browned.