**1-HOUR SOFT AND BUTTERY DINNER ROLLS**

* 1 cup  water
* 2 tablespoons  melted butter
* 1/2 cup  milk
* 2 tablespoons  honey
* 1 tablespoon  active-dry yeast\*
* 3 1/2 to 4 cups all-purpose flour
* 1 teaspoon  salt
* extra melted butter, for brushing on top

1. **Prep your oven and baking dish.**Heat the oven to 400°F.  Grease a [9 x 13-inch baking dish](http://rstyle.me/n/bn685ass9n) with cooking spray, and set aside.
2. **Heat the liquids.**In a microwave-safe bowl (or saucepan,)stir together the water and melted butter, then add in the milk and honey and stir until combined.  Microwave the mixture for 1 minute and give it a stir. Continue microwaving the mixture in 15 second intervals, until it reaches 110°F. It will be warm but not hot to the touch.
3. **Add yeast.**Pour the liquid mixture into the large bowl of a [stand mixer](http://amzn.to/2kZsUn7).  Sprinkle the yeast evenly on top, give it a quick stir with a fork to combine, and let the yeast activate for 5 minutes until it is foamy.
4. **Add dry ingredients.**Add in 3 1/2 cups of flour (NOT all of the flour) and the salt.
5. **Mix.** Use the dough-hook to mix in the dry ingredients on medium-low speed until combined.  If the dough is sticking to the sides of the bowl, add in 1/4 cup more flour at a time until the dough pulls away from the sides of the bowl and is only slightly sticky to the touch.  (Only use up to 4 cups of flour total.)  Continue mixing on low speed for 4-5 minutes until the dough is smooth.  Then form the dough into a ball with your hands and transfer it to a greased bowl.
6. **Let the dough rise.**Cover the bowl with a damp towel or paper towel, and let it rise briefly for 15 minutes.
7. **Form the rolls.**Gently punch the dough down and divide into 14-15 equal-sized pieces. Form each piece into a ball and place the dough balls in the greased baking dish.  Cover the dish again with a damp towel or paper towel and let the dough balls rise for an additional 15-20 minutes.
8. **Bake.**Uncover and bake for 15 minutes, or until the rolls are lightly golden brown on top and cooked through
9. **Serve warm.**Then serve warm and enjoy!