 **Knotted Butter Rolls**

1 cup butter, melted  
4 cups milk, warmed  
1/2 cup sugar  
3 Tablespoons yeast (active dry or instant)  
6 eggs  
1 Tablespoon salt  
9-12 cups flour give or take  
  
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1. In a saucepan, scald 4 cups of milk by heating it just enough that tiny bubbles appear on edge
2. While the milk is heating up, cut up the butter into chunks about a tablespoon worth in size, and put them in your mixer bowl, or a large bowl if you aren’t using a mixer.
3. When the milk has scalded, pour milk into the bowl with the butter which will melt the butter. Allow it to cool for a few minutes until it’s baby-bottle warm (not too hot or it will burn the yeast) then add the yeast and sugar, which will allow the yeast to dissolve and poof.
4. After about 5-10 minutes you can add the salt and eggs. Mix well.
5. Start adding the flour, one cup at a time, kneading well in between. Add between 10-12 cups of the flour.   
   The amount of flour you add will depend on many different factors, the amount of flour needed will always be a little different. When in doubt, err on the side of less flour. You want the dough to have a tacky stickiness, but not too wet/sticky.
6. Knead well for 10 minutes, which will really work on the flour to develop the gluten and make it nice and stretchy.
7. Cover the dough and let it rise until doubled, about 1 hour.
8. Dump dough onto a slightly floured surface. Divide into 32 equal portions. Roll each portion into a 6 inch snake, then tie in a knot and set the dough knot on a baking sheet. (Of course you can form these into any shape you want.)   
   7. Cover dough and let rise again until doubled, or about 30-45 minutes.  
   8. Bake at 375°F for 16-18 minutes.   
   When they come out of the oven, brush with melted butter.  
   Enjoy!