

# Buttermilk Rolls

## Ingredients:

1 cup buttermilk  
3 tablespoons unsalted butter, plus more for the baking dish  
1 tablespoon sugar  
1/4 teaspoon baking soda  
1 .25 ounces package dry yeast  
3 1/2 cups all-purpose flour  
1 teaspoon salt



## Directions:

Heat the buttermilk, butter and sugar in a pot until simmering; whisk in the baking soda, then let cool to lukewarm. Meanwhile, put 1/4 cup lukewarm water in a bowl and stir in the yeast; let stand 5 minutes. Whisk the yeast mixture into the buttermilk mixture.

Whisk the flour and salt together in the Bosch Universal Plus bowl with the dough hook and dough hook extender. Add the liquid and mix until a soft dough forms. Knead the dough in the bowl until it comes together and is smooth, about 2 minutes. Cover with plastic wrap and let stand 30 minutes.

Butter a 9-by-13-inch glass baking dish. Divide the dough into 12 pieces and roll each piece into a ball. Arrange the balls in the buttered dish. Lightly cover with plastic wrap and let rise until nearly doubled in size, about 1 1/2 hours.

Preheat the oven to 425 degrees F.

Bake the rolls until puffed and golden brown, about 15 minutes. Serve warm.