



Kitchen Cheat Sheet: 30 Minute Dinner Rolls

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Tips and Time Savers

- Salt can harm the yeast. While some recipes urge you to mix salt into the water/sugar/yeast mixture, it's best to do so at the end with the flour in this case.
- For best results, be sure your yeast and flour are not close to expiration.
- Don't use too much flour! It's okay if your dough is a little sticky. You want to be able to handle it, but too much flour can turn fluffy rolls into dry lumps.
- Let the dough rise in a warm place. 70f to 80f is great.
- You can increase the rise time up to a half hour if you aren't in as much of a hurry. It won't hold you to the 30-minute dinner roll time line, but I don't think anyone will hold it against you!

Storage

You can store any leftover rolls that you might have in an airtight container. Leave them at room temperature and they'll last for about 2 days.

How to freeze

Rolls can be frozen baked or unbaked for about 3 months.

Bake and cool the rolls. Cover the rolls tightly in plastic wrap then aluminum foil to protect them from any funky freezer flavors.

To freeze unbaked rolls you'll follow instructions to the shaping. Shape rolls but don't let them rise. Flash freeze on a cookie sheet then place the frozen rolls in a zip-top freezer bag or vacuum seal.

When ready to bake let thaw overnight in the fridge and bake as instructed in the recipe card below.

Variations

- Make an egg wash with 1 egg beaten with 1 tablespoon water and brush it over the rolls just before they go in the oven. Sprinkle with sesame seeds if desired. This will help make the rolls slightly shiny and have a beautiful golden color.
- Any vegetable oil swap will work. Try canola oil, olive oil, or even avocado oil. Sometimes I use part oil and part melted butter.
- Brush them with honey butter before and after baking.
- Brush with an herb-infused butter, or garnish with fresh herbs.

FAQs

Can I use all-purpose flour?

Yep! All-purpose is just fine for, well, all purposes—and that includes these easy rolls!

Do I have to use bread flour?

Bread flour is best in yeast rolls, but you can use other types like whole wheat flour. Read [these flour tips](#) before substituting.

Why instant yeast?

Because we don't have time for drama. Instant yeast skips the long rise and jumps straight to the good part — fast lift and tender texture.

Can I double or triple the recipe?

Yes, ma'am. Feed the cousins, the neighbors, and the dog if you feel like it. Just bake in batches so they brown evenly.

How do I keep them soft?

Brush with butter right out of the oven and tuck them under a clean towel like the precious babies they are.

Do I have to use buttermilk?

Nope. Whole milk works in a pinch — but buttermilk makes them richer, softer, and dramatically more delicious.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

I swear by these 12x16 precut parchment sheets — they fit half-sheet pans perfectly and keep rolls from sticking. Unbleached, non-stick, and ready for baking, grilling, air frying, or whatever chaos you're cooking up. No cutting means saving a little time with each bake - and that adds up especially during the busy holiday season. You're welcome.