

Pull Apart Sourdough Dinner Rolls

There's nothing quite like a soft, warm dinner roll fresh from the oven. These sourdough dinner rolls are the perfect addition to any meal, easy to make and impossible to resist. The magic is in the dough. Sourdough starter gives the rolls just the right amount of tanginess, and the addition of butter makes them irresistibly soft. Trust me, your family and friends won't be able to get enough.



These rolls are so easy to make and are completely irresistible! The dough can be mixed in the morning and baked up fresh for dinner the same day, ensuring that your rolls are always fresh and delicious.

- 2 tablespoons (28 g) butter
- 1 cup (240 g) milk – I prefer whole milk but 2% can be used
- 3 tablespoons (44 g) sugar
- 1 teaspoon (5 g) fine salt
- ½ cup (100 g) [active sourdough starter](#)
- 3 cups + 2 tablespoons (375 g) [King Arthur bread flour](#)

- 1 tablespoon melted butter (for brushing the top of the rolls after baking)

Night Before – 12 Hours before you plan to mix the dough. I am using 8 AM as a start time to mix the dough below.

8:00 PM Feed your Starter - Add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature.

MAKE THE DOUGH

1. 7:30 AM Melt butter: In a small saucepan, melt the butter, milk, sugar and salt together over low heat. Pour the mixture into a large mixing bowl and allow it to cool down to room temperature. About 15 minutes
2. 8:00 AM Mix the dough: Add the flour and active sourdough starter to the bowl and stir with a spatula or hands until the ingredients are well combined. Dough will be shaggy and there should be no dry bits left in the bowl. Cover the bowl with plastic wrap or damp tea towel and allow to rest at room temperature (See notes) for 1 hour.

3. 9:00 AM First rise: Perform 3 sets of stretch and folds spaced 30 minutes apart. Keeping the bowl covered between sets. (Stretch and Fold: Pick up the dough on one side and stretch it up and over itself. Turn the bowl a quarter turn and repeat this step until you have turned the bowl a full circle). After the final set, cover and allow the dough to rise for 2 hours or until it has doubled in size. (See notes.)

4. 12:00 PM Shape and Second rise: Turn the dough out onto a lightly floured surface and divide it into 12 pieces. Gently shape each piece into a ball by gathering up the sides and pinching them together. Turn the dough seam side down on the work surface and gently form a smooth ball. Arrange in a lightly greased glass baking dish. Cover the dish with a damp tea towel and let rise for 3-4 hours. (See notes)

5. 4:00 PM Bake: Preheat oven to 375°F (190°C). Bake for 25-30 minutes or until they are golden brown on top. (Internal temp of 90°F when fully baked) Brush top of roll with melted butter and serve.

NOTES

- Room temperature assumes 68 degrees F. If your kitchen is warmer, you will need to reduce your rising time in the first and second rise to avoid over-proving the dough.
- If you'd like to prepare the dough and bake the rolls at a later time, after shaping the rolls in step 4, cover the dish with plastic wrap and store in the fridge for up to 36 hours. When ready to bake, allow them to have the second rise at room temperature until puffy and proceed with baking.

Nutrition

Serving: 1roll | Calories: 163kcal | Carbohydrates: 29g | Protein: 5g | Fat: 3g | Saturated Fat: 2g | Cholesterol: 7mg | Sodium: 220mg | Potassium: 58mg | Fiber: 1g | Sugar: 4g | Vitamin A: 91IU | Calcium: 28mg | Iron: 1mg

