



## Garlic Dinner Rolls

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
10-12 Rolls	15 MIN	90 MIN		10

Garlic dinner rolls are soft, fluffy bread rolls infused with rich garlic flavor and a buttery finish. They are perfect as a side dish for dinners, holidays, or special occasions. This easy homemade recipe creates light and airy rolls with a golden crust and delicious aroma. Freshly baked garlic rolls are always a crowd favorite.

### Ingredients

- 3 cups all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 teaspoons yeast
- 1 cup warm milk
- 2 tablespoons butter
- 3-4 garlic cloves, minced
- Optional: parsley

### Recipe Summary

- Prep Time: 15 minutes
- Rise Time: 1-1.5 hours
- Cook Time: 15-18 minutes
- Total Time: 1 hour 30 minutes
- Servings: 10-12 rolls
- Course: Bread
- Cuisine: International

## Cooking Method

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### Instructions

1. In a bowl, mix warm milk, sugar, and yeast. Let sit for **5-10 minutes** until foamy.
2. Add flour, salt, butter, and garlic.
3. Mix and knead into a soft dough.
4. Cover and let rise for **1 hour** until doubled.
5. Divide dough into small balls and place in a baking dish.
6. Let rise again for **20-30 minutes**.
7. Preheat oven to **375°F (190°C)**.
8. Bake for **15-18 minutes** until golden.

9. Brush with butter and sprinkle parsley before serving.

### **Cooking Tips**

- Use warm (not hot) milk for yeast activation
- Knead until smooth for soft texture
- Do not overbake

### **Variations**

- Add cheese for cheesy garlic rolls
- Use roasted garlic for milder flavor
- Add herbs like rosemary
- Brush with garlic butter after baking

### **What to Serve with Garlic Dinner Rolls**

- Soups
- Pasta
- Roasted meats

- Holiday meals

## Storage

Store in an airtight container at room temperature for up to **2 days**.

## Reheating

Warm in the oven for a few minutes.

## Frequently Asked Questions

### Why didn't my rolls rise?

Yeast may not be active or liquid too hot.

### Can I make them ahead of time?

Yes, prepare dough and refrigerate overnight.

### Can I freeze dinner rolls?

Yes, freeze after baking for up to 2 months.

### Recipe Author

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