

BAKING YOUR DINNER ROLLS

- 1 THE DAY BEFORE YOU WISH TO EAT THESE, BUTTER A 9X13 BAKING DISH.
- 2 PLACE THE FROZEN DINNER ROLLS IN THE BAKING DISH.
- 3 COVER BAKING DISH WITH PLASTIC WRAP AND PLACE IN THE FRIDGE OVER NIGHT. (IF YOU'RE IN A RUSH OR FORGOT TO DO THIS STEP OVERNIGHT, ALLOW THE DINNER ROLLS TO THAW OUT AT ROOM TEMPERATURE FOR 60-90 MINUTES).
- 4 REMOVE PLASTIC WRAP AND PROOF DINNER ROLLS IN YOUR OVEN FOR ABOUT 30MIN UNTIL THEY DOUBLE IN SIZE. *SEE BELOW FOR HOW TO TURN YOUR OVEN INTO A PROOFER.
- 5 ONCE PROOFED, REMOVE FROM THE OVEN AND PRE-HEAT OVEN TO 350 F.
- 6 BAKE FOR 20 MINUTES IN A 350 DEGREE CONVECTION OVEN, ROTATING THE BAKING DISH HALF WAY THROUGH.
- 7 DRIZZLE OR BRUSH MELTED BUTTER ON TOP OF YOUR ROLLS. ENJOY!

*HOW TO PROOF IN YOUR OVEN

1. ADJUST AN OVEN RACK TO THE MIDDLE POSITION AND PLACE AN 8X8 OR 9X13 OVEN SAFE PAN ON THE BOTTOM OF THE OVEN. FILL THE PAN WITH 3 CUPS BOILING WATER.
2. PLACE THE 9X13 BAKING DISH OF DINNER ROLLS ON THE MIDDLE RACK. KEEP OVEN OFF.
3. CLOSE THE OVEN DOOR AND ALLOW THE DOUGH TO RISE.

