Buttery Dinner Rolls

4 1/2 teaspoons yeast

1/2 cup sugar

2 cups warm water

1 egg

2 teaspoons kosher salt

6 cups flour

2 sticks + 2 Tablespoons butter, room temperature

Combine the yeast, pinch of sugar and 1/2 cup warm water.

Let stand 5 minutes until foamy.

Stir in egg, salt, sugar, 1 1/2 c. warm water and 5 c. flour.

Add 1 stick of butter.

Add remaining 1 c. flour. Knead 5 min.

Transfer dough to a greased bowl, cover and let rise 1 hour.

Punch dough down and let rest 15 minutes.

Roll dough out to a 3/8" thickness.

Cut rounds with a 2 3/4" cookie cutter.

Melt 8 T. butter. Dip each side of each round in butter.

Fold rounds in half and place, open side up, in a 9x13 pan.

Cover with plastic wrap and let rise 1 hour.

Remove plastic wrap and bake rolls 20-25 minutes at 400.

Melt 2 T. butter and brush over tops of baked rolls.