Freezer Dinner Rolls

Flour Paste

1/2 cup water

3 Tablespoons bread flour

Dough

3/4 cup milk, cold

2 2/3 cup bread flour

1 egg

2 teaspoons yeast

2 Tablespoons sugar

1 1/4 teaspoons salt

2 Tablespoons butter, softened

Whisk water and flour together until smooth.

Microwave 40-80 seconds, until thick and pasty, whisking every 20 seconds.

Whisk together flour paste and milk until smooth in standing mixer.

Add flour, egg and yeast.

Knead with dough hook 1-2 minutes.  Let rest 15 minutes.

Add sugar and salt and knead on low 5 minutes.

With mixer running, add butter, 1 T. at a time.

Mix 5 minutes more until smooth.

Place dough in a greased bowl.  Cover with plastic wrap.

Let rise 1 hour.

Transfer dough to counter.  Pat into an 8" square.

Cut dough into 16 pieces.

Form each piece into a smooth ball.

Arrange dough balls on a silpat lined baking sheet.

Cover and let rise 1 hour.

Bake rolls 14 minutes at 300.

Let rolls cool 30 minutes.  Transfer sheet to freezer and freeze 1 hour.

Transfer to a ziploc bag and freeze for up to 6 months.

Arrange frozen rolls on a silpat lined baking sheet.

Bake rolls 8-10 minutes until golden brown.