



## Fluffy Air Fryer Dinner Rolls: A Perfect Recipe for Light, Golden Rolls

### Description

Air fryer dinner rolls are a convenient and delicious way to enjoy freshly baked bread at home. They're quick, soft, and perfectly golden, offering an irresistible addition to any meal.

### Ingredients for Perfect Dinner Rolls

To create these soft rolls, you'll need basic baking ingredients like flour, sugar, butter, and milk, alongside active dry yeast. Each ingredient plays a role in building flavor, structure, and fluffiness.

### Steps to Prepare the Dough

- Activate the Yeast**: Combine warm milk with sugar and yeast to allow it to bloom, creating a foamy mixture in minutes.
- Mix Ingredients**: In a mixing bowl, combine flour, salt, and softened butter. Add the yeast mixture and knead until a smooth dough forms.
- Rest and Rise**: Cover the dough with a cloth, letting it rise until doubled in size. This step ensures light and fluffy rolls.

### Shaping and Proofing the Rolls

Divide the dough into even portions, shaping each into a smooth ball. Arrange them in the air fryer basket, leaving space for the rolls to expand. Allow the rolls to proof again, becoming airy and soft.

#### ### Air Frying the Rolls to Perfection

Set the air fryer to an ideal temperature, typically around 320°F, to cook the rolls until golden brown. Monitor closely to ensure an even, golden crust without burning. The rolls should be light, airy, and deliciously golden after about 10-12 minutes.

### Tips for Making the Best Air Fryer Rolls

“Room Temperature Ingredients”: Using warm milk and softened butter helps activate the yeast

effectively, contributing to a better rise.

â€“ **Adjusting Size and Cooking Time**”: Larger rolls may need extra cook time; smaller rolls will cook faster.

â€“ **Storing Leftovers**”: Keep any leftover rolls in an airtight container for up to two days or freeze for later enjoyment.

## **Serving Suggestions for Air Fryer Rolls**

Pair these soft dinner rolls with butter, honey, or savory spreads for a delightful addition to breakfast, lunch, or dinner.

## **Conclusion**

Air fryer dinner rolls are a game-changer for quick, homemade bread with a crispy exterior and a soft, airy center.

## **Category**

1. Air Fryer Recipes

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