**Butter Bread and Rolls**

**2 loaves or 24 rolls**

**Ingredients:**

2 cup lukewarm milk (microwave for 20-30 seconds as needed)

4 1/2 tsp. active dry yeast

6 tablespoons brown sugar

4 tablespoons butter, melted

6 cups flour

2 teaspoons fine salt

**Topping**

One beaten egg

**Directions:**

Place all the ingredients in a large bowl and mix with a wooden spoon until combined.

Turn the dough out onto a lightly floured surface. Knead the dough for about 10 minutes and shape into a ball. *The dough should still be soft slightly sticky. You may need to add an extra ¼ cup flour while kneading if the dough is too sticky.*

Place in a large mixing bowl that has been lightly coated with nonstick spray and let rise for 2 hours, or overnight in the refrigerator, until doubled in size

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Preheat oven to 350F

Spray two loaf pans or a two 9X13 pans with baking spray.

Shape the loaves or rolls and place in the prepared pan. Let rise for 2 hours or overnight in the refrigerator until doubled in size.

Bake for 25-35 minutes, or until deep golden brown.

To par bake, bake at 300 degrees for 25 to 30 minutes, or until lightly golden and set.