Bread & baking / United States

Parker House Roll

An American enriched dinner roll — buttery, pillowy, and slightly sweet — that tears apart along a butter-dipped fold, releasing a cloud of steam and the sweet smell of scalded milk.

Time 180 min **Servings** 4

What you'll need.

- ☐ 480 g All-purpose flour
- ☐ 7 g Instant yeast
- ☐ 8 g Fine sea salt
- ☐ 55 g Egg (1 large)
- ☐ 240 g Whole milk, scalded and cooled to 40 C
- ☐ 30 g Sugar
- ☐ 60 g Unsalted butter, melted (in dough)
- ☐ 60 g Unsalted butter, melted (for dipping and topping)

Let's make it.

01 Whisk yeast into warm milk, rest 5 minutes. Combine flour, sugar, and salt. Add milk mixture, melted butter, and egg. Mix to a shaggy dough, then knead 8 minutes until smooth and soft. Enriched dough is softer and slightly stickier than lean bread — resist adding too much flour.

02 Divide the risen dough into 16 equal pieces (about 55 g each). Roll each into a smooth oval. Dip one side in melted butter, then fold the oval in half so the buttered side is inside, like a book. Press gently to seal. Arrange touching in a buttered 9x13 pan — the rolls will push against each other as they proof and create the signature pull-apart quality.

03 Brush proofed rolls generously with melted butter. Bake at 190 C (375 F) for 18-22 minutes until the tops are golden brown and the interior of the pan reaches 88 C (190 F). Brush with more melted butter immediately when they come out of the oven.

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Servings are an estimate; check quantities in the source recipe.
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