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Brunch Side: Yeast Roll with Whipped Butter Blend ♦♦

This brunch side recipe features fluffy yeast rolls served with a delicious whipped butter blend. The rolls are perfect for brunch and can be enjoyed with various spreads and toppings.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 20 mins

Total Time: 50 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

500 g	All-Purpose Flour
7 g	Active Dry Yeast
50 g	Granulated Sugar
5 g	Salt

60 g	Unsalted Butter
240 ml	Whole Milk
1 units	Egg
60 ml	whipping cream
20 g	Powdered Sugar
1 tsp	Vanilla Extract

Directions

Step 1

Mixing

In a mixing bowl, combine flour, yeast, sugar, and salt. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stove

In a saucepan, melt butter. Add milk and heat until warm.

Prep Time: 5 mins

Cook Time: 5 mins

Step 3

Mixing

Pour the warm milk mixture into the dry ingredients. Add the egg. Mix until a soft dough forms.

Prep Time: 10 mins

Cook Time: 0 mins

Step 4

Kneading

Knead the dough on a floured surface for 5 minutes, until smooth and elastic.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Resting

Place the dough in a greased bowl and cover with a clean cloth. Let it rise for 1 hour, or until doubled in size.

Prep Time: 60 mins

Cook Time: 0 mins

Step 6

Shaping

Punch down the dough and divide it into small portions. Shape each portion into a roll.

Prep Time: 10 mins

Cook Time: 0 mins

Step 7

Resting

Place the rolls on a baking sheet lined with parchment paper. Let them rise for another 30 minutes.

Prep Time: 30 mins

Cook Time: 0 mins

Step 8

Oven

Preheat the oven to 375°F (190°C). Bake the rolls for 15-20 minutes, until golden brown.

Prep Time: 0 mins

Cook Time: 20 mins

Step 9

Whipping

In a separate bowl, whip the cream, powdered sugar, and vanilla extract until soft peaks form.

Prep Time: 5 mins

Cook Time: 0 mins

Step 10

Serving

Serve the warm rolls with the whipped butter blend on the side.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 10 g

Protein: 5 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	1 g	2.63%	4%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	10 g	35.71%	40%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	100 iu	11.11%	14.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	50 mg	5%	5%
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Picnic

Meal Type

Breakfast

Brunch

Supper

Course

Breads

Salads

Snacks

Cultural

Chinese New Year

Halloween

Cost

Under \$10

\$20 to \$30

Demographics

Kids Friendly

Teen Friendly

Lactation Friendly

Diabetic Friendly

Diet

Mediterranean Diet

Flexitarian Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

Paleo Diet

Atkins Diet

Difficulty Level

Medium

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