Parker House Rolls

Recipe courtesy Omni Parker House Hotel, Boston, Massachusetts

This recipe has been scaled down from a bulk recipe.

6 cups all-purpose flour (about)
1/2 cup sugar
2 teaspoons salt
2 packages active dry yeast
1 cup margarine or butter (2 sticks), softened
1 large egg

In a large bowl, combine 2 1/4 cups flour, sugar, salt, and yeast; add 1/2 cup margarine or butter (1 stick). With mixer at low speed, gradually pour 2 cups hot tap water (120 degrees F to 130 degrees F.) into dry ingredients. Add egg; increase speed to medium; beat 2 minutes, scraping bowl with rubber spatula. Beat in 3/4 cup flour or enough to make a thick batter; continue beating 2 minutes, occasionally scraping bowl. With spoon, stir in enough additional flour (about 2 1/2 cups) to make a soft dough.

Turn dough onto lightly floured surface and knead until smooth and elastic, about 10 minutes, working in more flour (about 1/2 cup) while kneading. Shape dough into a ball and place in greased large bowl, turning over so that top of dough is greased. Cover with towel; let rise in warm place (80 to 85 degrees F.) until doubled, about 1 1/2 hours. (Dough is doubled when 2 fingers pressed into dough leave a dent.)

Punch down dough by pushing down the center or dough with fist, then pushing edges of dough into center. Turn dough onto lightly floured surface; knead lightly to make smooth ball, cover with bowl for 15 minutes, and let dough rest.

Preheat oven to 400 degrees F.

In 17 1/4-inch by 11 1/2-inch roasting pan, over low heat, melt remaining 1/2 cup margarine or butter; tilt pan to grease bottom.

On lightly floured surface with floured rolling pin, roll dough 1/2 inch thick. With floured 2 3/4-inch round cutter, cut dough into circles. Holding dough circle by the edge, dip both sides into melted margarine or butter pan; fold in half. Arrange folded dough in rows in pans, each nearly touching the other. Cover pan with towel; let dough rise in warm place until doubled, about 40 minutes.

Bake rolls for 15 to 18 minutes until browned.