

# Dilly Rolls

Makes 12

This is a version of the dilly bread I grew up eating every Thanksgiving made by my late Grandpa Bob. I don't know if he used a mixer or not with his bread, but I developed these rolls to not require one, effectively a no-knead bread that has a weak-ish crumb, somewhere between a fluffy roll and a fluffy biscuit, a crunchy exterior and pillowy interior. It defies logic and tastes amazing, what else can I say. Feel free to bake them on a sheet tray spaced apart if you prefer the spherical little bun shape vs. the squished roll-in-a-dish look. If dill is not a flavor you enjoy, you could certainly leave it out (the onions give a lot here, too), but also, they're called Dilly Rolls?

## Ingredients

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**1 ¼ cups whole milk**  
**2 ¼ teaspoons active dry yeast**  
**2 teaspoons sugar**  
**3 cups AP flour**  
**½ cup finely chopped fresh dill**  
**½ small white or yellow onion, finely chopped**  
**2 teaspoons dill seed (I've also used 1 teaspoon caraway or celery seed, both taste great), (optional)**  
**2 ¼ teaspoons kosher salt**  
**6 tablespoons unsalted butter, melted, plus more for the pan and pot**  
**Flaky salt**

## Instructions

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- 1 Heat milk in a small pot over medium heat to a nice warmer-than-lukewarm temperature. Remove from heat and whisk in yeast and sugar, mixing to dissolve both in the milk; set aside.
- 2 Using a wooden spoon, stir flour, dill, onions, dill seed and salt. Mix in warm milk mixture, creating a rough ball of dough. Add in 6 tablespoons melted butter and continue to mix, using the wooden spoon to kind of knead the dough (it will be soft, but decidedly a dough not a batter) until smooth and elastic, 5 or so minutes.
- 3 Leave the dough in the bowl and cover with plastic wrap. Let it double in size at room temperature, about 90 minutes–2 hours, or, if baking tomorrow, refrigerate overnight.
- 4 To bake the rolls, turn the dough out onto a lightly floured work surface and divide into twelve even portions (I find the easiest way to do this is to divide in half, then keep dividing each piece in half, rather than guess what 1/12th of the dough looks like).
- 5 Tuck each piece of dough into a tight little ball, smoothing the seam on the countertop. Place each piece of dough in a buttered (or oiled) 3 qt. baking dish (I use a regular 9x13), three across, four down (alternatively, bake them on a rimmed baking sheet spaced further apart for a rounder roll shape).
- 6 Preheat oven to 425°. Cover with plastic wrap and let sit in a warm place (on top of the oven) for 45–60 minutes, until the balls of dough are puffy and touching :).
- 7 To bake, you can brush the rolls with anything you want, but they need something: melted butter, heavy cream, buttermilk, milk or an egg wash (I like egg wash for the shine).
- 8 8. Bake rolls until they're deeply golden brown on all sides, have baked up into what looks like one large-ish roll (unless you're baking them individually), and feel crunchy and firm when the tops are tapped, 35–40 minutes.
- 9 Remove from heat and let cool slightly. These rolls really are best eaten the day of, but can be rewarmed in the oven or eaten at room temperature or whatever honestly who cares, they're rolls filled with butter and dill, they're perfect whenever.

**DO AHEAD:** Dough, before rolling into balls, can be made 2 days ahead