Homemade No Yeast Dinner Rolls

(Yields 12 rolls)

Ingredients

- 2 eggs
- 1/2 cup sour cream
- 1/2 cup milk
- 1/4 cup + 2 tbl. COLD butter
- 2 cups all purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. salt

Instructions

1. Preheat the oven to 375 degrees F. Spray a 12 cup muffin pan with non-stick cooking spray and set aside.
2. Whisk together dry ingredients. Set aside.
3. Crack eggs in a bowl and whisk. Add the sour cream and milk. Whisk until smooth.
4. Whisk half the flour into the egg mixture. Pour remaining flour into bowl. Grate 1/4 cup COLD butter on top of the flour. Grating butter is a super fast way to mix small chunks of butter into the dough. (IT WORKS)
5. Use a rubber scraper to stir mixture until just combined. Dough will be sticky.
6. Spray a large cookie scoop or spoon with non-stick spray and scoop dough out and into the muffin cups. You'll use about 4 tbl. dough per cup. Dice 2 tbl. butter and add a small square to the top of each roll.
7. Bake 20-22 minutes at 375 degrees. Serve warm brushed with additional butter. (I found 20 minutes to be a little long – my oven)