

Copycat Texas Roadhouse Butter



Whip up a restaurant copycat recipe that your family is sure to love with Copycat Texas Roadhouse Butter. This sweet butter is made with powdered sugar, honey, and cinnamon.

Prep time: 5 minutes

INGREDIENTS

- 1/2 cup butter at room temperature
- 1/4 cup powdered sugar
- 1 tablespoon honey
- 1 teaspoon cinnamon
- pinch salt

METHOD

Mix all of the ingredients by hand, or in a mixer or food processor, until smooth and well combined. Serve at room temperature for easiest spreading.

Copycat Texas Roadhouse Rolls



One of the most coveted Texas Roadhouse restaurant recipes, these fluffy, buttery rolls are a delightful dinner companion. You will not be able to eat just one.

Cook Time: 15 minutes

INGREDIENTS

- 2 cups milk
- 1 package dry yeast
- 1/2 cup warm water
- 1/2 cup sugar, divided
- 1/2 cup honey
- 7 1/2 cups flour, divided
- 3 tablespoons butter plus about 1 tablespoon for brushing on finished rolls
- 3 eggs
- 2 teaspoons salt

METHOD

1. Prepare 1 large baking sheet (half-sheet size) or two cookie sheets with rimmed edges by greasing lightly.
2. Warm milk in the microwave until it is just warm to the touch. While milk is heating, place yeast, warm water and 1 tablespoon of the sugar in the bowl of a heavy-duty mixer and allow to “proof” until it is foamy, about 5 minutes.
3. Place the remaining sugar, the honey, warm milk and 3 ½ cups flour into the mixer and using the paddle attachment, beat on medium low (setting 3 on a heavy duty mixer) for 2 minutes, scraping down sides before adding the butter, eggs and milk. Beat for another 2 minutes and scrape down again.

4. With the machine running on medium low, add another 2 cups of flour slowly until the dough begins to leave the sides of the bowl. Stop the mixer and let the dough stand 3 minutes.
5. Again on medium low, beat the dough to “knead” it for 5 minutes. Add more flour a tablespoon at a time until it just begins to hold its shape and is not too sticky.
6. Grease a large bowl with vegetable oil and with greased fingers, pull the dough out of the mixer bowl and into the greased bowl, rolling it in the bowl to coat the surface with the oil. Cover with plastic wrap and then lay a cloth towel over and allow to rise in a warm place for 45 minutes, or until double in size (See Note).
7. Lightly dust a work surface with any remaining flour and turn the dough out onto the surface. Knead the dough, pushing it down to deflate it, just until it comes together into a very smooth ball, about 1 minute. Use a rolling pin, which is lightly dusted with flour to roll the dough into a large rectangle about ½ inch thick. Pull the dough to fold it to make two layers, one inch thick. Roll again until the two layers firmly stick together. Use a sharp knife or dough scraper to cut 2-inch squares and lay them on the prepared baking sheet(s), just barely touching each other.
8. Cover with plastic wrap and a cloth towel again and allow to rise another hour or until double in size.
9. Preheat oven to 350 degrees F. Bake the rolls for about 25 minutes or until golden brown on top. Remove the pan(s) from the oven and immediately brush the remaining tablespoon of butter all over the tops.

Note: One good way to provide a warm place for dough to rise is inside the microwave: place 2 cups water into a measuring cup and heat until boiling, about 2 minutes. Leave the cup in the oven and place the covered bowl alongside it, close the door and set a timer for half the total rise time. At that time, remove the dough, reheat the water another 2 minutes and return the bowl to the oven until the dough is doubled. The heat and moisture will promote a good rise, and it may not take the entire time a recipe specifies, so check it near the end to see that it is double in size.