Everything Parker House Rolls

By [Erin Jeanne McDowell](https://cooking.nytimes.com/search?q=Erin+Jeanne+McDowell&action=click&module=byline&region=recipe%20page)

* YIELD12 rolls
* 1 cup/237 milliliters whole milk
* 4 tablespoons/57 grams (1/2 stick) unsalted butter, plus more for greasing
* 3 ½ cups/448 grams all-purpose flour
* ⅓ cup/32 grams dry milk powder
* ¼ cup/50 grams granulated sugar
* 2 ¼ teaspoons instant yeast powder
* 1 teaspoon kosher salt
* 2 large eggs

FOR THE TOPPINGS:

* 2 tablespoons sesame seeds
* 2 tablespoons poppy seeds
* 1 ½ tablespoons dried garlic flakes
* 1 ½ tablespoons dried minced onion
* 2 teaspoons kosher salt
* 6 tablespoons/85 grams (3/4 stick) melted unsalted butter, for brushing

PREPARATION

1. Prepare the rolls: In a medium pot, heat the milk and 4 tablespoons butter over medium until the mixture is just warm to the touch (about 95 degrees) and the butter is melted, 1 to 2 minutes.
2. In the bowl of an electric mixer fitted with a dough hook attachment, combine the flour, milk powder, sugar, yeast and salt with 1 egg and the warmed milk mixture. Mix on low for 3 minutes, then increase the speed to medium and mix until the dough is smooth, about 3 minutes.
3. Transfer the dough to a lightly greased bowl, cover with plastic wrap, and let rise in a warm place for 1 1/2 hours. The dough may not double in size, but it should be noticeably puffy.
4. Divide the dough into 12 even pieces (about 71 grams each). Gently round into balls: Cup your hand and fingers around a piece of dough then roll it on your work surface until it forms a tight ball. Repeat with the remaining pieces.
5. In a lightly greased 9-by-13-inch pan, arrange the balls in three rows of four. Cover the rolls with plastic wrap and let rise in a warm place until noticeably puffy, 45 minutes to 1 hour.
6. Heat the oven to 350 degrees. Prepare the everything-bagel seasoning: Toss together the sesame seeds, poppy seeds, dried garlic, dried onion and kosher salt.
7. In a small bowl, beat the remaining egg. Brush the surface of each roll with the beaten egg and sprinkle each generously with everything-bagel seasoning (about 2 teaspoons per roll).
8. Bake the rolls for 10 minutes, then brush the surface of the rolls generously with the melted butter. Bake until the rolls are evenly golden-brown, 15 to 20 minutes. Brush the baked rolls generously with the remaining melted butter. Let cool 10 to 15 minutes before serving. Store leftover rolls at room temperature in a resealable plastic bag. (See tip for reheating instructions).

Tips

* *To reheat, wrap each roll in a lightly damp paper towel, and microwave for 20 to 25 seconds. Unwrap the rolls and serve immediately.*