Everything Parker House Rolls

[**ERIN JEANNE MCDOWELL**](https://cooking.nytimes.com/search?q=Erin+Jeanne+McDowell)

* **YIELD**12 rolls
* **TIME**40 minutes, plus 2 1/2 hours’ rising

Save To Recipe Box

Print this recipe

Email[Share on Pinterest](http://www.pinterest.com/pin/create/button/?url=https%3A%2F%2Fcooking.nytimes.com%2Frecipes%2F1019842-everything-parker-house-rolls%3Fsmid=pin-share&description=NYT%20Cooking:%20There%E2%80%99s%20nothing%20better%20than%20a%20warm%20Parker%20House%20roll,%20except%20maybe%20one%20with%20a%20salty,%20seedy%20everything-bagel%20topping.%20While%20there%20are%20a%20million%20subtle%20variations%20of%20the%20classic%20roll,%20this%20recipe%20keeps%20the%20shape%20simple%20(just%20basic%20rounds)%20for%20the%20most%20buttery,%20fluffiest%20results.%20You%20can%20purchase%20everything-bagel%20seasoning%20in%20the%20spice%20section%20of%20some%20supermarkets,%20but%20it%E2%80%99s%20also%20easy%20to%20make%20your%20...&media=https%3A%2F%2Fstatic01.nyt.com%2Fimages%2F2018%2F12%2F12%2Fdining%2Fem-everything-bagel-rolls%2Fmerlin_145792413_09fabdce-11d6-4206-90fb-6471f21981bf-verticalTwoByThree735.jpg)[Share on Facebook](http://www.facebook.com/sharer/sharer.php?u=https://cooking.nytimes.com/recipes/1019842-everything-parker-house-rolls%3Fsmid=fb-share)[Share on Twitter](http://twitter.com/intent/tweet?text=Everything%20Parker%20House%20Rolls&url=https://cooking.nytimes.com/recipes/1019842-everything-parker-house-rolls%3Fsmid=tw-share&hashtags=NYTCooking)



Julia Gartland for The New York Times. Food Stylist: Ali Slagle.

There’s nothing better than a warm Parker House roll, except maybe one with a salty, seedy everything-bagel topping. While there are a million subtle variations of the classic roll, this recipe keeps the shape simple (just basic rounds) for the most buttery, fluffiest results. You can purchase everything-bagel seasoning in the spice section of some supermarkets, but it’s also easy to make your own.

[Dry Milk Powder](https://cooking.nytimes.com/tag/dry%20milk%20powder), [Instant Yeast](https://cooking.nytimes.com/tag/instant%20yeast), [Poppy Seed](https://cooking.nytimes.com/tag/poppy%20seed)

Mark as **Cooked**

155 ratings

INGREDIENTS

FOR THE 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**
*

Nutritional Information

Email Grocery List

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.*