KITCHEN STORIES

fiction + food

No-Knead Cloverleaf Rolls

Source: Martha Stewart | Prep Time: 20 minutes, Total Time: 40 minutes + rising | Makes 9

INGREDIENTS

3 tablespoons granulated sugar

1 cup warm water (110 degrees to 115 degrees)

2 1/4 teaspoons active dry yeast (one 1/4-ounce packet)

3 cups all-purpose flour (spooned and leveled), divided

1 1/2 teaspoons fine salt

1 large egg

3 tablespoons unsalted butter, melted and cooled, plus more for brushing

Cooking spray

Coarse salt

TO MAKE THE CENTERS

- 1. In a large bowl, combine sugar and water. Sprinkle yeast on top and let sit until foamy, 5 minutes. Add 1 cup flour and, using a mixer, beat on medium until smooth, 2 minutes. Add fine salt, egg, and butter and beat until combined. Add remaining 2 cups flour and, with a wooden spoon, mix until just combined. Lightly coat a large bowl with cooking spray. Transfer dough to bowl, lightly coat with cooking spray, and loosely cover with plastic wrap. Refrigerate overnight (or up to 2 days). Dough will double in size.
- 2. Divide into 27 equal pieces (1 ounce each). Lightly coat 9 standard muffin cups and your hands with cooking spray. Roll each dough piece into a smooth ball and place 3 balls in each cup. Liberally coat with cooking spray and loosely cover with plastic wrap. Let rise in a warm, draft-free place until doubled, 45 to 90 minutes.
- 3. Preheat oven to 375 degrees. Bake rolls until puffed and deep golden, 15 to 20 minutes. Brush with melted butter and sprinkle with coarse salt; serve warm.

Cook's Note: To store, let cool, wrap tightly in plastic, and keep at room temperature, up to 2 days.