

Mom's Refrigerator Rolls

Ingredients:

1 pkg yeast
3/4 cup lukewarm water, divided
1/2 cup shortening (such as Crisco)
1/4 cup sugar
3 cups flour
1 teaspoon salt
2 eggs, room temperature
Melted butter

Preparation:

Dissolve yeast in 1/4 cup lukewarm water.

Melt the shortening and cool to lukewarm. Add the sugar.

Sift together 3 cups flour and salt.

Add yeast to shortening mixture, then 1 cup flour, 2 eggs, 2nd cup flour, remaining 1/2 cup lukewarm water, 3rd cup flour. Let rise in refrigerator overnight.

Two hours before baking time, roll out. Use small cutter, dip 1 side in melted butter, fold over and place on baking sheet. Let rise in a warm place 1 1/2 - 2 hours.

Bake 10 minutes at 425 degrees. Can keep 3 days in the refrigerator. Makes 3 dozen rolls



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