**YEAST ROLLS**

 Ingredients:

1 packet of self-rising yeast

½ cup warm water

1 tea. Sugar

½ cup shortening (butter)

½ cup sugar

1 egg

2 tea. Salt

6-8 cups all-purpose flour

2 cups warm water

In 1 cup container, dissolve yeast in warm water. Add teaspoon of sugar

(it should double ) 10 to 15 mins.

Blend shortening, sugar, egg, and salt in lb. bowl.

Pour yeast mixture into lg. bowl & add warm water and stir, start adding flour stir and mix until dough is formed,

 Kneed quickly into large bun, cover with towel, let rise about 2 ½ hours.

Shape into rolls and put in greased muffin tins and let rise 1 hour and then bake at 350 for 15 mins and serve… ☺

 Nina Coake 1987

 **BON-APPETIT**