
Dinner Rolls

May also be made into loaves. Makes 3 loaves or 40 rolls.
If you are short on time, all rising can be done at room temperature and will take about an hour for each rising.

Quantity	Ingredients	Preparation Notes
1/2 Cup	Solid Shortening	• In large mixing bowl, blend shortening and sugar
3/4 Cup	Sugar	• Beat in eggs
6 Cups	Flour	• Add salt
1 cake	Yeast	• Dissolve yeast in water and add to mixture
2 1/2 Cups	Warm Water	• Stir in flour until moist
2	Eggs	• Cover and store in refrigerator overnight
		• By morning, dough will have doubled. Punch down and turn out onto heavily floured work area.
		• Work dough with flour until dough is easy to handle
		• Roll to 1/4" thickness and form into loaves or cut into shapes to place on greased cookie sheet. You may also roll into a balls the size of walnuts and place three balls in each greased muffin or cupcake pan for cloverleaf style rolls.
		• Allow to rise until double
		• Bake at 450 degrees for 10 minutes, then reduce to 350 degrees until rolls are brown.
		• If making loaves, bake at 325 degrees for 45 minutes.