
Refrigerator Rolls

Source only says "from Mary" Dough may be stored in refrigerator up to 3 days before baking.

Quantity	Ingredients	Preparation Notes
1 3/4 C	Warm Water	☛ Put water in large bowl.
2 pkgs	Active Dry Yeast	☛ Sprinkle yeast over water to dissolve
1/ C	Sugar	☛ Add sugar and salt
1 Tbsp	Salt	☛ Add egg, butter and 3 C of flour
1	Egg, beaten	☛ Beat hard for 2 minutes
1/4 C	Butter or Margarine, softened	☛ Slowly add additional flour, beating hard after each addition
6 C	Flour	☛ Turn onto floured bowl and knead until smooth and elastic
1 Tbsp	Butter or Margarine	☛ Brush top of dough with melted butter, cover and let rise until double.
		☛ Punch down and refrigerate.
		☛ Remove 1/3 of dough and on a floured surface, roll to 3/8" thick
		☛ Cut with a 2 1/2" biscuit cutter. With dull knife crease center of each round
		☛ Brush with melted butter and fold over so that larger portion overlaps. Press folded edge.
		☛ Place 1" apart on greased cookie sheet
		☛ Cover with towel in warm area free of drafts and allow to rise to double, about 1 hr.
		☛ Brush with melted butter
		☛ In preheated 400 degree oven, bake for 12 - 15 minutes or until golden brown and serve hot.