

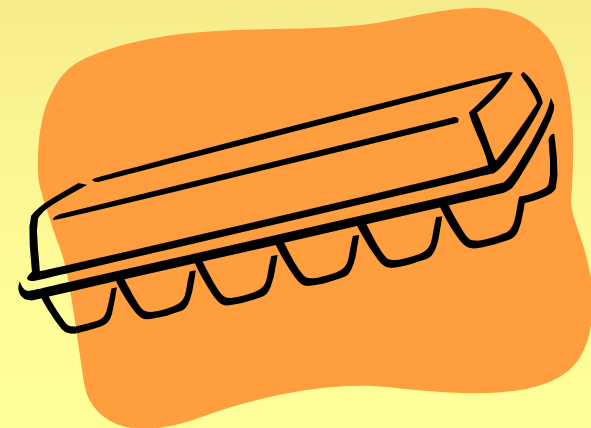


Recipe For Dinner Rolls

From Rachel's Kitchen

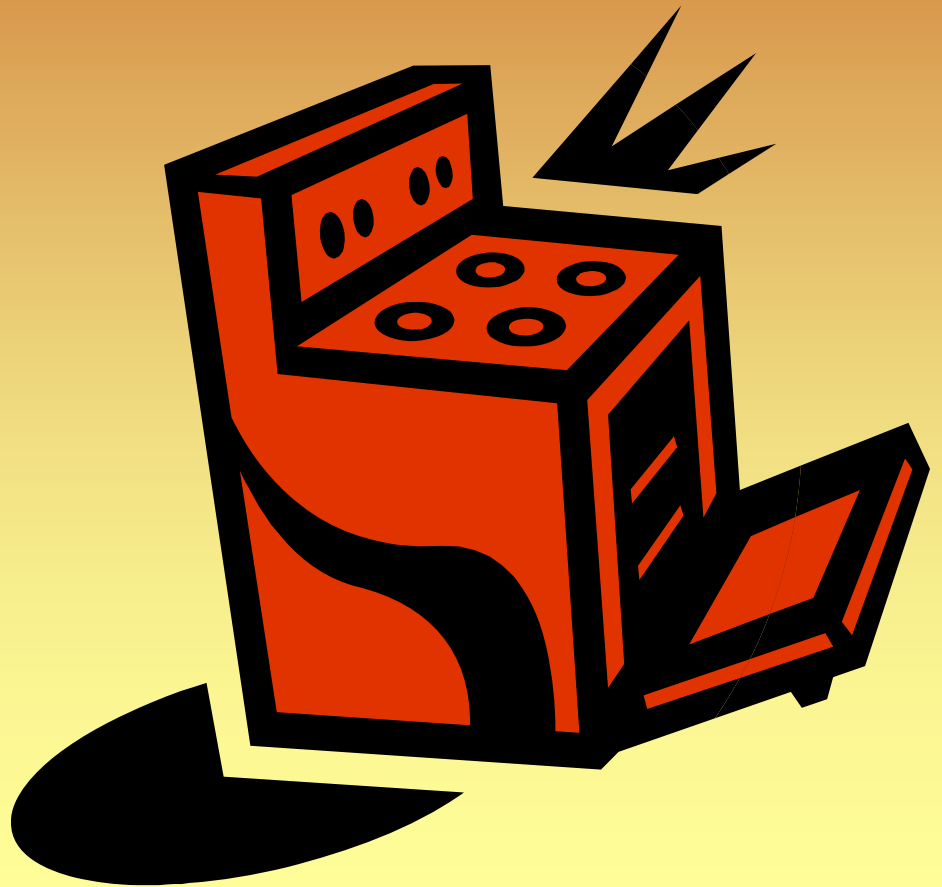
Ingredients

- Warm water(1 cup)
- Dry Yeast(2 packages)
- Butter(1/2c or 1 stick)
- Sugar(1/2c)
- Eggs (3)
- Salt 1tsbp.)
- Flour (4-4 1/2 c) All purpose



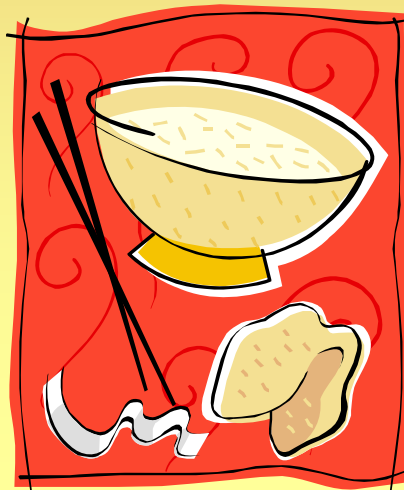
Utensils

- One large bowl
- One wooden Spoon
- One baking pan
- One baking sheet
- One sheet of foil
- An oven



PREPARING THE DOUGH

- Mix water and yeast in large bowl
- Let stand until mixture is foamy (5 min.)
- Stir in butter, sugar, eggs, salt and flour
- One cup at a time until dough is stiff
- Cover and refrigerate for two hours



COOKING THE DOUGH

- Grease baking pan –put chilled dough on lightly floured board
- Divide dough into 12-24 equals parts and roll into round balls
- Place on baking pan-cover with foil let rise (to double in size) for one hour
- Pre-heat oven to 375°
- Bake 15-20 min.(till golden brown)

