

RECIPE TITLE:

Yeast Rolls



TM  
Cookie the  
Doughmaker  
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## INGREDIENTS

Recommended Abbreviations: c, tsp, Tbsp, pkg, qt, pt.

Sprinkle 2 pkg.	1 c boiling water
yeast in 1 c	1 c sugar
warm water.	1 c Crisco
Set aside.	1 1/2 tsp. salt
	2 eggs
	6 c flour

## DIRECTIONS

Pour boiling water over sugar, shortening and salt.  
Blend & Cool.  
Add beaten eggs, then flour.  
Refrigerate over night.  
Roll out and cut and place on pan and let rise at least 2 hours.  
Bake at 400-425° 10 to 12 minutes.

SUBMITTED BY:

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