

ROLLS

2 yeast cakes, dissolved in $\frac{1}{4}$ cup warm water
 $\frac{1}{2}$ cup sugar
2 tsp salt
 $\frac{1}{2}$ salt
 $\frac{1}{2}$ cup melted butter
1 cup warm water
3 eggs beaten

Combine yeast mixture with above ingredients. Add 4 cups flour, not leveled off, 2 cups at a time. Stir with wooden spoon. Do not knead. Dough will be sticky. Let raise 2 hours, stir down, cover and refrigerate overnight.

3 hours before baking, roll out, cut with cookie cutter or glass. Dip in melted butter, fold in half put in baking dish.

Let raise. Bake 425° 8-10 min.

Makes 2-3 doz

(I got this recipe from Terri Moore in the Foxboro Ward when we were in YW together. We made the rolls for a dinner.)

