



All-Favorite Yeast Rolls

(Yield: About 3 ½ dozen rolls)

1 cup milk
½ cup sugar
4 tsp. salt
¼ cup butter
2 cakes compressed yeast or 2 pkgs. Dry active yeast
1 ¼ cup water (lukewarm)
7 ½ cups Heckers or Ceresota Unbleached Flour
2 eggs (beaten)

Scald milk; add sugar, salt and butter. Set aside to cool. Dissolve yeast in lukewarm water. Add to lukewarm milk mixture. Blend in ½ of the flour; mix well. Add eggs and balance of flour; mix thoroughly. Turn out on floured board; knead until smooth and elastic (8 to 10 min.). Place in well-greased bowl, brush top with melted butter, cover and let rise until double in bulk (about 2 hours). Punch down. Let rise again until light (about 1 hour). Knead a few times and shape into desired types of rolls. For a soft crust, brush rolls with melted butter when removed from oven.

Clover leaf rolls: Shape balls of dough, cut in sizes so that 3 balls will cover the bottom of muffin tin well. Dip each ball in melted butter and put three balls in each well of the oiled muffin pan. Let rise until double in bulk. Bake in 400° oven about 20 minutes.

Butterfly Rolls: Roll dough into a sheet ¼" thick. Brush entire piece with melted butter. Cut dough into 1 ½" strips. Lay 5 or 6 strips, one on top of the other. Cut off 1" pieces and place in oiled muffin pans, cut side up. Let rise until light. Bake in 400° oven for about 18 minutes.

Parker House Rolls: Roll dough into a sheet about ¼" thick. Cut with 2 ½" cookie cutter. Brush with melted butter. Make crease with the back of a knife across each round, just off center. Fold larger half over. Place on oiled cookie sheet, cover. Let rise until double in bulk. Bake in 400° oven for about 15 minutes.

Buns: Roll dough into a sheet ¼" thick. Cut rounds of dough with cookie cutter. Shape rolls by forming each round into a ball. Flatten each ball slightly and place on oiled cookie sheet leaving space between each ball so bun may spread. Let rise until double in bulk. Bake in 400° oven about 20 minutes.