

Dinner Rolls

Description

This is a very simple dinner roll recipe – basically the cinnamon roll recipe we have used for 30 years.

Ingredients

4 teaspoons yeast (2 pkgs rapid rise yeast)
1/2C sugar
4C flour
1C warm water (110 to 115 degrees Fahrenheit)
3 eggs
½ Cup margarine melted (1 stick)
1 ½ teaspoon salt

Instructions

1. Combine yeast, water and 1t of sugar. Let stand for a few minutes until yeast foams. Stir in butter, sugar, and eggs. Beat in flour, 1C at a time until dough is no longer {wet}.
2. Form into golf ball size balls and place in pan. 375 degrees, 15 minutes until golden brown.
3. Roll dough into shape that can be easily worked. Work 1/2 of the dough at a time. Remember to leave space between the rolls in the pan so that they may properly rise.

From: Devin Harmon