Yeast Rolls

From Hoffmann

Ingredients

- 1 1/4 cups milk, scalded and cooled
- 1 yeastcake
- 1 egg
- 1 Tbsp sugar
- 2 Tbsp butter
- 3 1/2 cups flour
- 1 tsp salt

Instructions

1. Scald and cool 1 1/4 cups milk. Take 1/4 of the milk and dissolve 1 yeastcake in it.
2. Beat 1 egg well. Add sugar, butter, remaining milk, yeast mixture, flour, and salt.
3. Let rise until twice its size.
4. Knead and make into rolls.
5. Let rise again.
6. Bake at 350°F for 15 to 20 minutes.

Yeast Rolls - Joy

Take 1 1/4 cups milk scalded and cooled use the 1/4 of this and dissolve 1 yeastcake in it.

Beat 1 egg well add 1 tb. sugar 2 tb. butter, milk & yeast, 3 1/2 cups flour, 1 t. salt. Let rise twice it's size knead make into rolls, rise again and bake.

Bake 15 to 20 - 350 - Hoffmann



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