Bread Rolls (Yeast Dough)

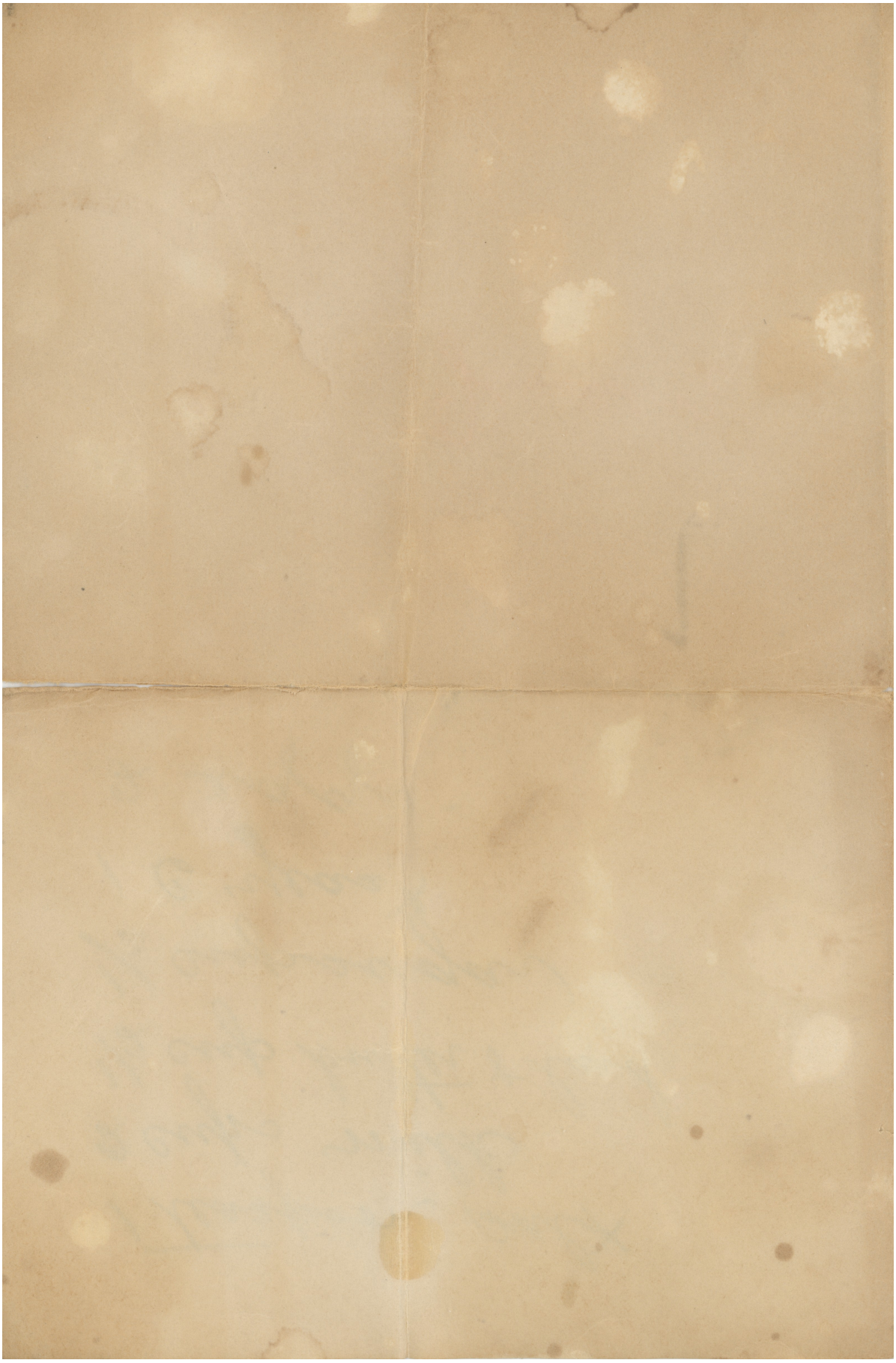
Ingredients

- 1 tsp salt
- 2 cups milk
- 1/2 cup butter + lard
- 1/2 cup sugar
- 1 cake yeast
- 2 eggs
- 5-6 cups flour (inferred)

Instructions (inferred)

1. Proof yeast in a little lukewarm water or warm milk
2. Scald and cool milk, combine with sugar, salt, fat
3. Add eggs and yeast, incorporate flour gradually
4. First rise ~1-1½ hours, shape, second rise ~45-60 minutes
5. Bake ~375°F for 18-22 minutes

1 teaspoon salt
2 cups milk
½ cup butter & lard
½ cup sugar
1 C yeast
2 eggs



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