

THANKSGIVING ROLLS

By Vivien S.



375 F. 12 -15 min.

Use Heavy cooking sheets

½ Cup warm water

2 Pkgs yeast

1 ½ cup lukewarm milk

½ cup sugar

2 tsps. Salt

2 eggs

½ cup soft shortening (CRISCO)

4 cup + 3 cup flour (add 4 c flour, mix it, and then add 3 more cups flour)

Mix Dough, Knead

Let Rise 1 ½ hour until it has doubled

Punch Down and let rise again about 30 minutes.

Divide Dough in half.

Roll out 12 inches wide and less than ½ inch thick.

Spread with soft butter

Fold dough over in half.

Cut into strips ½ inch wide and 6 inches long

Shape into a knot

Put on a greased pan

Let rise 15-20 minutes then bake.

