

Soft Dinner Rolls



Ingredients

1 Cup Hand Hot Water
¼ Cup Sugar
¼ Cup Shortening
3 tsp Dry Yeast

1 Egg
½ tsp Salt
4 Cups Flour
A little melted Butter or Margarine

Directions

Place water, sugar, shortening and yeast into machine mixer bowl. Wait until yeast bubbles slightly. Add egg. Add most of the flour and mix using a dough hook. Add enough flour to leave dough slightly sticky. Let rise until doubled. Make into rolls with oiled hands on a flat pan or baking dish. Let them rise again. Bake in a 375°F oven for 20-25 minutes or until golden brown. Brush with melted butter.

Notes

Makes about 16 medium rolls.
Too raise the dough: Place on top shelf of oven (turned off) with a dish filled with boiling water underneath until risen.

