

# Mothers Yeast Rolls

*Mrs Donald B Reibel*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*2 packages yeast  
1 teaspoon salt  
2 cups lukewarm water  
3 tablespoons shortening,  
melted  
1/2 cup sugar  
1 egg  
7 cups flour*

Sprinkle the yeast into a large mixing bowl. Add the sugar, salt and water. Add a well beaten egg.

In a bowl, sift the flour once before measuring. Measure the flour and add half of the flour to the mixing bowl. Beat well. Add the melted shortening and mix in the remainder of the flour. Let rise to double its bulk.

Punch down, cover tightly, and place in the refrigerator.

About two hours before baking, remove the desired amount of dough. Shape into ParkerHouse or Cloverleaf rolls and place on a greased baking sheet. Let them rise slowly to double their bulk.

Bake in a hot oven at 425 degrees for 20 to 25 minutes.

(This dough can be kept in the refrigerator and used as desired. Shapes may be prepared in the morning and placed back in the refrigerator to be ready for quick baking. Allow just enough time for the dough to rise and the rolls to bake so that they will come out of the oven piping hot.)

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Per Serving (excluding unknown items): 4027 Calories; 53g Fat (11.9% calories from fat); 102g Protein; 773g Carbohydrate; 29g Dietary Fiber; 212mg Cholesterol; 2227mg Sodium. Exchanges: 44 Grain(Starch); 1 1/2 Lean Meat; 8 Fat; 6 1/2 Other Carbohydrates.