

Refrigerator Rolls

Mrs G W Francis

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

*4 cups milk
3/4 cup sugar
1 teaspoon baking powder
1 package yeast
4 cups plain flour
1 egg, beaten
4 cups plain flour
1 teaspoon baking soda
1 teaspoon baking powder
1 big teaspoon salt*

FOLLOW THE RECIPE VERY CAREFULLY.

In a saucepan, bring the milk, sugar and baking powder to a boil. Cool to lukewarm. Add one package of yeast and dissolve thoroughly. Add four cups of plain flour. Let stand for one hour.

Add a beaten egg to the mixture.

In a bowl, place four additional cups of plain flour. Add one teaspoon of baking soda, one teaspoon of baking powder and one big teaspoon of salt.

Place in the refrigerator until ready to use.

When ready to bake rolls, pinch off a small amount and form into balls. Roll the balls in flour and place in a greased cake pan if making Finger rolls or in greased muffin pans if making Cloverleaf rolls. Let stand for at least one hour to rise. Butter the top.

Bake at 450 degrees for 12 to 15 minutes.

(The dough will keep in the refrigerator about four or five days.)

Per Serving (excluding unknown items): 1280 Calories; 38g Fat (26.1% calories from fat); 41g Protein; 201g Carbohydrate; 2g Dietary Fiber; 345mg Cholesterol; 4919mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 Non-Fat Milk; 6 Fat; 10 Other Carbohydrates.