

# Yeast Rolls

*Tittle Ryan - Owensboro, KY  
Treasure Classics - National LP Gas Association - 1985*

**Yield: 36 rolls**

*6 tablespoons sugar  
6 tablespoons lard  
1 package dry yeast  
1 teaspoon salt  
2 cups warm water  
6 cups all-purpose flour*

**Preparation Time: 30 minutes****Bake Time: 25 minutes**

Dissolve the yeast in 1/4 cup of warm water.

In a bowl, cream the sugar and lard. Add the dissolved yeast and salt. Add the water and flour, alternating until all of the water and flour is used.

Turn the dough out onto a floured board. Knead well. Place into a large bowl. Cover with plastic wrap. Let rise in the refrigerator overnight.

Turn out onto a floured board. Punch down. Cut out rolls, as many as needed. Place the remaining dough in the refrigerator (It will keep for four to five days).

Let the rolls rise at room temperature for approximately one and one-half hours.

Bake in a 400 degree oven for about 20 to 25 minutes until brown.

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Per Serving (excluding unknown items): 3733 Calories; 85g Fat (20.7% calories from fat); 80g Protein; 650g Carbohydrate; 22g Dietary Fiber; 73mg Cholesterol; 2165mg Sodium. Exchanges: 37 1/2 Grain(Starch); 1/2 Lean Meat; 15 1/2 Fat; 5 Other Carbohydrates.