
Party Rolls

Lisa Keith Heape

Party Recipes from the Charleston Junior League - 1993

1/2 cup boiling water

1/2 cup lard

1/4 cup sugar

3/4 teaspoon salt

1 package active dry yeast

1/2 cup warm water

1 egg, slightly beaten

3 cups unbleached all-purpose flour

Preheat the oven to 400 degrees.

In a large bowl, mix the boiling water, lard, sugar and salt. Allow to cool.

In a small bowl, dissolve the yeast in the warm water. Add to the mixture in the large bowl, along with the egg.

Gradually, add flour to the mixture, blending well after each addition.

Refrigerate the dough, covered, for at least two hours.

Roll out the dough on a floured surface. Cut in 2-1/2 inch circles. Dot each circle with butter and fold in half. Place on cookie sheets and allow to rise in a warm spot for two hours, covered.

Bake the rolls for 8 to 10 minutes, until lightly brown.

Yield: 24 rolls

Breads, Muffins

Per Serving (excluding unknown items): 1211 Calories; 108g Fat (79.6% calories from fat); 9g Protein; 53g Carbohydrate; 2g Dietary Fiber; 309mg Cholesterol; 1680mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 21 Fat; 3 1/2 Other Carbohydrates.