

Best Yet Yeast Rolls

Ingredients:

2 pks. Dry yeast	1 c. sugar
$\frac{1}{2}$ c warm water	2 tsp. salt
2 lg. eggs	4 $\frac{1}{2}$ c. all-purpose flour
1 c. warm water	Soft butter
$\frac{1}{2}$ c. shortening	

Directions:

Dissolve yeast in $\frac{1}{2}$ cup warm water. Let stand 10 minutes.

Beat eggs and add to the eggs the following: dissolved yeast, 1 cup warm water, shortening, sugar, and salt.

Beat until smooth on medium speed of mixer for about 2 minutes. With a wooden spoon, scrape down sides of the bowl.

Beat in $\frac{1}{2}$ of the flour to make a soft dough, using mixer. Add the rest of the flour with wooden spoon to make a soft dough.

Cover and let rise to double in volume, about 1 hour. Punch down and cover.

Refrigerate overnight.

About 1 $\frac{1}{2}$ hours before baking, take out the desired amount. Knead on floured cloth or parchment paper for about 10 minutes, then roll $\frac{1}{2}$ inch thick and cut out rolls with cutter.

Place on greased cookie sheet. Let rise until double in size. Bake at 400 for 12-15 minutes or until brown.