

Basic Yeast Rolls

1 C milk

1/2 C sugar

1 tsp salt

1 stick butter

1 C warm water

2 pkgs dry yeast (dissolve in water above)

2 eggs, beaten

7 C flour

Scald milk & add butter. Let cool. Add sugar, salt

yeast mixture & flour. Knead lightly & place in greased bowl. Let dough rise til doubled.

Punch down & knead til all air escaped. Make rolls. Let rise til double in size. Bake @ 400°.

Recipe can be used for cinnamon rolls, doughnuts, etc.