

Grandma Wil's Yeast Rolls

From the kitchen of
Wilma Earls, grandmother of Jodie Cottrell

Ingredients

1 pkg. rapid rise yeast
½ cup sugar
1 tsp. salt
2 cups lukewarm water
1 egg
7 cups flour
3 tbsp. oil

Instructions

1. Dissolve yeast in 2 cups lukewarm water.
2. Stir in sugar, salt and beaten egg.
3. Mix in 4 cups of the flour, add the 3 tbsp. oil and mix well.
4. Mix in remaining flour.
5. Set dough aside in greased bowl, cover and let rise double in size.
6. Punch down and make into rolls about the size of small walnut.
7. Let rise double in size.
8. Bake 350° for 15-18 minutes until golden brown.

Roll dough can be refrigerated for up to 3 days, but takes longer to rise once taken out.

