

## Basic Dinner Rolls

3/4 c milk  
1/2 c sugar  
2-1/4 t salt  
1/2 c shortening  
3/4 c warm (almost hot) water  
1 pkg of rapid rise yeast  
2 eggs  
5 c all-purpose flour

Preheat oven to 400F. Scald the milk. Stir in sugar, salt and shortening. Cool to lukewarm. Sprinkle yeast into water to dissolve. Slightly beat 2 eggs with a fork and combine with milk and yeast in a large mixing bowl. Add and stir in half of the flour at a time. Beat with spoon until smooth and soft. Knead dough for 8-10 minutes until satiny and springy. Place in a large greased bowl. Brush top of dough lightly with shortening and cover. Let dough rise in a warm place until doubled in size.

Once dough doubles, punch it down and turn it out onto a floured surface. Divide in half and roll out one half at a time to a 1/4" thickness. Cut dough into circular shapes (or shape as desired). Coat 1/2 of each circle with shortening, fold in half and place on greased cookie sheet, rolls slightly touching. Cover with towel, let rise until doubled. Bake for 15-20 minutes. Remove from oven and rub the tops of each roll with butter.

