

REFRIGERATOR ROLLS

Jeannette Sill's

3 cups sifted all-purpose flour
 $\frac{1}{2}$ teaspoon salt
1 pkg active dry yeast
1 egg, slightly beaten

$\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup lukewarm tap water
 $\frac{3}{4}$ cup milk
5 tablespoons butter or margarine, melted

Measure out $1 \frac{1}{2}$ cups sifted flour and sift again with sugar and salt. Set remaining flour aside for the moment.

Mix lukewarm tap water and active dry yeast. Let it dissolve.

Heat milk in saucepan until a film shines over the top. Cool to lukewarm. (Good test is to put a drop on your wrist.)

Stir egg and melted butter/margarine into lukewarm milk. Add softened yeast.

Add in sifted flour, sugar and salt mixture. Stir well (looks like thick soup at this point), cover with a clean towel and set in warm place, away from drafts, for $1 \frac{1}{2}$ to 2 hours (until double in size).

Stir in remaining flour thoroughly with spoon (dough is still too soft to handle), cover tightly and store in refrigerator overnight. Next day shape into dinner rolls, cover and let rise until doubled in size (about one hour). Bake in 350 degrees for 20-25 minutes or until golden brown on top.



Cinnamon Rolls

I use this dough for my cinnamon rolls. Instead of cutting into dinner rolls, roll out dough into a rectangle. Spread with melted or softened butter. Top with a cinnamon/sugar mixture. Roll up into a log. Cut into segments about $1 \frac{1}{2}$ -inch in size. Place in lightly greased muffin pan. Cover with a clean towel and set in warm place for $1 \frac{1}{2}$ to 2 hours (until double in size). Bake as directed above.

Remove from oven. Cool slightly while you stir up a frosting of powdered sugar and milk. Frost rolls. These freeze well.



Special Bridal Shower Edition
Lisa & Ryan (2006)