

# ***LCC Cafeteria Rolls:***

## **Ingredients with directions**

- 1/2 Cup **Crisco**
- 1/2 Cup **sugar**
- 3/4 tsp **salt**

Mix well.

- Add 1/2 cup **boiling water**

Mix as much as you can so that the sugar mixture is dissolved.

Prepare yeast water solution below:

- 1 Pkg **yeast**
- 1/2 C **warm water**

Mix. Add:

- 1 beaten **egg**

Pour egg/yeast into the Crisco mixture. Add and mix the following a cup at a time:

- 3 cups **flour**

Mix. Let sit for 30 minutes.

Cover. Place in refrigerator overnight.

The next morning, roll out half of the dough very thin onto a floured board.

- Melt **butter** and spread over the dough.

Roll up the dough tightly into along tube.

Cut 1 inch sections and place in greased muffin pan.

Let rise. Cook 375 degrees for 15 minutes.