



## Mimi's Best Yeast Rolls!

Ingredients:

3 c of milk

1 c warm water

2 Tbsp. sugar

2 Tbsp. yeast

3/4 c sugar

1 1/2 Tbsp. salt

1/2 c butter-cut up

8-10 c flour

Butter/shortening/oil – pick 1 to grease hands.

Scald milk in microwave for 5 mins on high. In tall glass place warm water, 2 Tbsp sugar and yeast. Rise 5 mins.

In large bowl put 3/4 c sugar, salt and cut up butter. Pour scaled milk in bowl.

When mixture is very warm, but not hot, place yeast mixture in bowl and stir.

Mix flour (I use 10 c). Knead and place bowl in warm place to rise, 20 mins covered with towel. Grab full handful of dough (grease hands so dough releases) and shape into balls, will fall into mounds when placed on greased cookie sheet.

Cover and let rise 20 mins. Bake at 350 until golden (20-25 mins). Get the butter and honey & enjoy!