

Cloud-Light Refrigerator Rolls

Beth

2 Tbsp yeast } soften yeast in water
1/2 c. warm water

1/2 c margarine

400° 10-15 min

1 c warm water

3 doz

3 eggs - BEAT WELL!

1/2 c sugar

1 tsp salt

5 c sifted flour

Beth puts in frig immediately if recipe is doubled.

If single, let's rise once before refrigerating.

Roll out 2 hours before ~~rolling~~ ^{stacking} (no more)
over

When rolling out (on lightly floured counter),
cut in 3 and roll out in 10" circles.

Spread with melted margarine.

Cut in 12 even pieces and roll lightly ▽

Cover lightly while rises.