

ROLLS-PARKER HOUSE

MOM

1 CUP MILK	1/4 CUP SUGAR
2 TEAS SALT	2 EGGS BEATEN
2-1/2 to 3 CUPS SIFTED FLOUR	1/4 CUP NUCOA
1 YEAST CAKE , SOFTENED IN 1/4 CUP WARM WATER	

WARM MILK AND POUR INTO MIXING BOWL. ADD SUGAR AND SALT. ADD 1 CUP FLOUR. BEAT WELL. ADD EGGS AND YEAST CAKE. BEAT. ADD FLOUR UNTIL YOU HAVE A SOFT DOUGH THEN KNEAD IN NUCOA. COVER AND LET RISE UNTIL DOUBLE IN BULK (1-1/2 HOURS) KNEAD DOWN. LET RISE AGAIN TO SAME POINT. ROLL OUT. MAKES ABOUT 30 ROLLS. BAKE 400° FOR 20 MINUTES

MIXING A DOUBLE BATCH _____	30 MINUTES
RISING TIME _____	90 MINUTES
SECOND RISING TIME _____	30 MINUTES
ROLLING OUT TIME _____	30 MINUTES
RISING TIME _____	30 MINUTES , IF WARM
BAKING TIME _____	20 MINUTES

ROLLS-PARKER HOUSE CONTINUED

ROLLS FROZEN BUT READY TO BAKE TAKE ABOUT TWO HOURS TO THAW OUT

THREE TIMES THE BASIC ROLL RECIPE MAKES 40 ROLLS FOR MEAT SANDWICHES 3 x 3.