

Plain Roll Dough

Beat two eggs well. Then put in one cup hot water, 2 Tbs shortening (liquid), 2 Tbs sugar, 1 tsp salt, $\frac{1}{3}$ cup dry milk. Beat well, then put 1 tsp granulated yeast in $\frac{1}{2}$ cup warm water. Put some of your flour in + beat well then all flour. When it is warm - not hot! add yeast - let rise 2 hrs. Let rise 2 times if poss.
good for orange, cin or reg rolls.

1 cup milk, scalded
2 Tbs shortening
2 Tbs sugar
1 tps salt

1 cake fresh granular yeast

1 1/2 cup lukewarm water

1 well-beaten egg

3 1/2 cups flour

370° about 10-15 min.