



PARKER HOUSE ROLLS

- 2 Tablespoons Shortening
- 1 Teaspoon Salt
- 1/4 Cup Sugar
- 1 Envelope Yeast
- 1 1/2 Cups Lukewarm Water
- 3 1/2 Cups Sifted Flour
- 1 Egg, Well beaten
- Melted Butter

DIRECTIONS

1. Add shortening, salt, sugar and yeast to water.
2. Stir until shortening is melted.
3. Sift in flour, cover and set in a warm place to rise.
4. When doubled in bulk, add egg.
5. Knead lightly and let rise again until doubled in bulk.
6. Roll out 1/2 inch thick on a well floured board.
7. Cut with a biscuit cutter 2 inches in diameter, crease in the center with a dull knife.
8. Brush with melted butter, then fold over, pinching the dough at the sides to make a pocketbook.
9. Place on a baking sheet and brush tops with melted butter.
10. Let rise, then bake in a 400 degree oven for 20 minutes.