



Amanda's Atomic Home – Bringing the recipes from the Mid Century to life again!
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CLOVERLEAF ROLLS

- 1 Envelope Yeast
- ½ Cup Lukewarm Water
- 2 Tablespoons Shortening
- 2 Tablespoons Sugar
- 2 Teaspoons Salt
- ½ Cup Scalded Milk
- 1 Egg
- 4 Cups Sifted Flour
- ¼ Cup Melted Butter

DIRECTIONS

1. Soften yeast in warm water.
2. Add shortening, sugar and salt to scalded milk.
3. Cool to lukewarm and add yeast and beaten egg.
4. Stir in enough flour to make a soft dough.
5. Turn out onto a lightly floured surface.
6. Knead until satiny and smooth – about 8 minutes.
7. Place in a greased bowl, turn to coat, and allow to rise until doubled in bulk, about 1 hour.
8. Punch down, allow to rise an additional 1 hour.
9. Punch down and let stand 10 minutes.
10. Shape dough into balls.
11. Dip balls into butter and arrange in a greased muffin pan – three balls per section.
12. Cover and allow to rise 1 hour.
13. Cook in a 425 degree oven for 12 to 15 minutes.