



CLOVER LEAF ROLLS

- 1 Cake Yeast
- 1/2 Cup Lukewarm Water
- 2 Tablespoons Shortening
- 2 Tablespoons Sugar
- 2 Teaspoons Salt
- 1/2 Cup Scalded Milk
- 1 Egg
- 4 Cups Sifted Flour

DIRECTIONS

1. Soften yeast in lukewarm water.
2. Add shortening, sugar, and salt to milk. Cool.
3. Add yeast and beaten egg.
4. Stir in flour to make a soft dough.
5. Turn out on a floured board and knead until smooth and satiny.
6. About 8 to 10 minutes.
7. Place in a greased bowl, cover and rise until doubled in bulk.
8. Punch down.
9. Let rise again until doubled in bulk.
10. Punch down and let stand 10 minutes.
11. Form dough into small balls.
12. Dip each in melted butter and place 3 balls in each section of a greased muffin pan.
13. Let rise until doubled in bulk.
14. Bake in a 425 degree oven for 12 to 15 minutes.