



GALILEE DINNER ROLLS

- 1 Cup Milk
- ½ Cup Sugar
- 1 Teaspoon Salt
- ½ Cup Butter
- ½ Cup Warm Water
- 2 Packages Active Dry Yeast
- 2 Eggs, Beaten
- 4 ½ Cups All Purpose Flour, Plus more for kneading

DIRECTIONS

1. In a saucepan scald milk.
2. Stir in sugar, salt, and butter.
3. Let cool to lukewarm.
4. Place warm water in a large bowl.
5. Sprinkle with the yeast and stir until dissolved.
6. Blend in lukewarm milk mixture, beaten eggs, and half the flour.
7. Beat until smooth.
8. Stir in remaining flour.
9. Turn dough out onto floured bread board.
10. Knead until smooth and elastic, about 8 minutes.
11. Place dough in a greased bowl, turning to coat and let rise, covered for about 1 hour.
12. Punch dough down, turn out onto floured board.
13. Shape into rolls as desired.
14. Let rise, covered, in a warm place for about 1 hour.
15. Brush with melted butter.
16. Bake in a 375 degree oven for 15 to 20 minutes.