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DINNER ROLLS

- 1 Package Yeast
- 1/2 Cup Water
- 1/2 Cup Milk, Scalded
- 1/4 Cup Shortening
- 1 Tablespoon Sugar
- 2 Teaspoons Salt
- 1 Egg, Beaten
- 3 Cups Flour

DIRECTIONS

1. Soften yeast in warm water.
2. Combine milk, shortening, sugar, and salt.
3. Cool to lukewarm.
4. Add yeast and mix well.
5. Blend in egg.
6. Add flour and mix until dough is well blended.
7. Place in a greased bowl, turn to coat.
8. Cover and place in the refrigerator for 2 hours.
9. Shape dough on a well floured surface into roll size balls.
10. Let rise until light, about 1 1/2 hours.
11. Bake in a 400 degree oven for 15 to 20 minutes.