



CRUSTY ROLLS

- 1 Package Active Dry Yeast
- 1 Cup Warm Water
- 1 Tablespoon Sugar
- 1 Teaspoon Salt
- 2 Tablespoons Melted Shortening
- 2 Egg Whites, Beaten Slightly
- 3 - 4 Cups Flour

DIRECTIONS

1. Soften Yeast in half the water.
2. To the remainder, add sugar, salt and shortening.
3. Add 1 cup flour, beating well.
4. Add yeast and beaten egg whites.
5. Mix thoroughly.
6. Add enough additional flour to make a soft dough.
7. Knead until satiny.
8. Round up in a greased bowl.
9. Grease surface lightly.
10. Cover dough and let rise until doubled in bulk.
11. Punch down.
12. Let rest 10 minutes.
13. Divide into small portions for rolls.
14. Place 2 1/2 inches apart on a greased baking sheet sprinkled with cornmeal.
15. Cover and let rise until doubled.
16. Brush with egg yolk diluted with cold water.
17. Bake in a 450 degree oven for 20 minutes.
18. Place a large flat pan of hot water in the bottom of the oven to help give crustiness to the rolls.