



NEVER FAIL PAN ROLLS

- $\frac{3}{4}$ Cup Sugar
- $\frac{3}{4}$ Cup Shortening
- 1 Cup Boiling Water
- 2 Packages Dry Yeast
- 1 Cup War Water
- 2 Eggs, Slightly Beaten
- 6 to 7 Cups All Purpose Flour
- 1 Teaspoon Salt
- 1 Teaspoon Baking Powder
- $\frac{1}{2}$ Teaspoon Baking Soda

DIRECTIONS

1. Cream sugar and shortening until light and fluffy.
2. Add boiling water; mixing thoroughly.
3. Set aside to cool.
4. Dissolve yeast in warm water; set aside.
5. Add eggs to cooled shortening mixture; mixing well.
6. Stir in yeast mixture.
7. Combine 5 cups of flour with salt, baking powder and soda; add to yeast mixture; mix well.
8. Turn out dough onto a well floured surface.
9. Knead in enough remaining flour until dough is no longer sticky.
10. Roll dough into 1 $\frac{1}{2}$ inch balls in hands, place in two greased 9 inch round cake pans.
11. Cover and let rise in a warm place until doubled in bulk (about 1 $\frac{1}{2}$ hours) .
12. Bake at 400 degrees for 20 minutes or until golden brown.