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## ICEBOX ROLLS

- 1 Cup Shortening
- $\frac{3}{4}$  Cup Sugar
- 1  $\frac{1}{2}$  Teaspoons Salt
- 1 Cup Boiling Water
- 2 Packages Active Dry Yeast
- $\frac{1}{2}$  Cup Warm Water
- 3 Eggs, Slightly Beaten
- 7  $\frac{1}{2}$  Cups All Purpose Flour, Sifted Before Measuring
- 1 Cup Water
- Melted Butter

## DIRECTIONS

1. In a small bowl, combine shortening, sugar and salt.
2. With a wooden spoon, beat until smooth and creamy.
3. Add boiling water; stir until smooth.
4. Set aside to cool to lukewarm.
5. In a large bowl, sprinkle yeast over  $\frac{1}{2}$  cup warm water.
6. Stir until yeast is dissolved.
7. Add shortening mixture to yeast, along with eggs; mix well.
8. Add flour alternately with 1 cup water.
9. Beat until smooth.
10. Grease top of dough, cover bowl tightly with foil or plastic wrap.
11. Refrigerate overnight.
12. To shape: remove a fourth of the dough from the refrigerator.
13. On a lightly floured pastry mat roll into a 12 x 10 rectangle.
14. Brush with melted butter.
15. Roll up jelly roll fashion.
16. With a sharp knife, cut crosswise into 12 pieces.
17. Place, cut side down, in greased muffin pans.
18. Cover with a towel and let rise in a warm place for about 1 hour – until doubled in bulk.
19. Preheat oven to 400 degrees.
20. Bake rolls 15 to 20 minutes.
- 21.