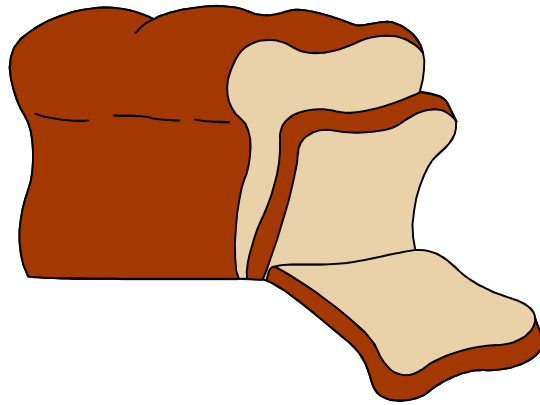


REFRIGERATOR ROLLS



1 PKG YEAST
1 CUP MILK
1 CUP LUKEWARM WATER

3 CUPS FLOUR
1 TBSP SUGAR

*** DISSOLVE YEAST AND SUGAR IN WATER. ADD MILK AND FLOUR. LET SET ONE HALF HOUR
ADD:

2 EGGS BEATEN
4 CUPS FLOUR (ENOUGH FOR A STIFF
DOUGH)
1/3 CUP OIL
1/4 CUP SUGAR
1 TSP SALT

PLACE IN A BOWL, COVER WITH CLOTH. PLACE IN A WARM AREA, LET RISE UNTIL
DOUBLED IN SIZE. PUNCH DOWN. YOU MAY MAKE INTO ROLLS OR LOAVES. LET
RISE AND BAKE, OR YOU MAY PLACE ALL OR PART IN REFRIGERATOR UNTIL THE NEXT DAY.
TAKE OUT, LET RISE, AND BAKE. THEY WILL BE SOUR DOUGH ROLLS THE SECOND DAY. BAKE
AT 425 FOR 20 MINUTES. ***

