



Whole Wheat Rolls Lucille Lehmann

2 pkgs. Yeast
½ c. warm water
2 ½ c. scalded milk,
cooled to lukewarm
½ c. sugar
1 Tbsp. Salt

3 Tbsp. Molasses
3 Tbsp. Oil
1 c. each of whole wheat flour
and white flour
2 eggs

Soak yeast in warm water. Combine milk, sugar, salt, molasses and oil. Beat in flour, eggs and yeast mixture. Stir in and knead 3 cups whole wheat flour and 2 cups white flour as needed. Place in oiled bow; cover and let rise until double in size. Punch down and let rise again. Shape into buns; let rise and bake at 350 degrees for 15-20 minutes. Yields 50 buns.