

Refrigerator Rolls

3/4 cup hot water
1/2 cup sugar
1 Tbs. salt
3 Tbs. margarine, melted
1 cup warm water
2 pkg. yeast
1 egg, beaten
5 1/2 cups unsifted flour (about)

Measure warm water into a 2-cup liquid measuring cup. Sprinkle in yeast; stir until dissolved. Let stand for 5 minutes. Mix together in a large bowl: hot water, sugar, salt and melted margarine. Cool to lukewarm. Stir in half of the flour; egg and lukewarm yeast mixture; beat until smooth. Stir in enough remaining flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 1 minute. Place dough in greased bowl turning to grease the top. Cover tightly with plastic wrap. Label dough. Store in refrigerator until dough has doubled in bulk, or until needed.

To use, punch down and cut off amount of dough needed. Proceed according to directions for shaping. Let rise 1 hour. Bake at 375° for 12 - 15 minutes or until desired doneness.

Easy Refrigerator Rolls

Dissolve: 3 yeast cakes or 3 pkgs. dry yeast in 1/2 cup warm water

Scald: 2 1/2 cups milk **and add:**

1 1/4 cup sugar
1 Tbs. salt
1 cup butter or margarine

Cool.

Beat 6 eggs and add to cooled milk mixture. Add yeast. Stir in 10 to 12 cups sifted flour, adding gradually. Beat well. Knead dough 2 or 3 minutes. Place in large greased bowl and cover. Let stand in refrigerator at least overnight. (Keeps 4 - 5 days) Dough can be used for scones, cinnamon rolls, dinner rolls, etc. Let rise 2 - 3 hours or (until doubled or nice and light) before baking. Bake at 375° for 10 to 20 minutes depending on recipe.

Rolls

Stir together until dissolved 1 pkg. yeast and 1 Tbs. sugar in 1/2 cup warm water. Add:

1/2 cup water and 1/2 cup evaporated milk to make 1 cup milk
1/2 cup melted butter
1/2 cup sugar
3/4 tsp. salt
4 1/2 cups flour (or a little more)
3 or 4 eggs

Stir with a spoon until you have a thick dough. Knead slightly and let raise until double in bulk. Mold into rolls, place in pans, raise until double.

Bake 375° for 15 to 20 minutes. Three dozen.

Orange Filling

1/2 cup sugar
1/2 square butter
Rind of one orange
Orange extract, optional

Mix all together until well blended. Roll out dough, spread filling on. Roll up like jelly roll. Cut into about 1/2 -inch pieces. Place in muffin tins. Let raise until double. Bake 15 minutes at 400°

Hamburger Buns

2 /3 cup sugar	2/3 cup shortening
2 cups boiling water	3 Tbs. yeast
3/4 cup lukewarm water	2 eggs, beaten
2 tsp. salt	7 - 8 cups flour

Pour boiling water over sugar and shortening. Cool to lukewarm. Add beaten eggs. Then add yeast which as been soaked 5 minutes or so in the 3/4 cup lukewarm water. Add flour gradually and beat after each addition. Add salt after some flour has been added. Add enough flour to made a dough not too stiff. (Until dough leaves sides of pan). Let rise until double in bulk (about 1 hour if temperature is cool). Then knead down and let stand for about 10 minutes. This rest period makes it easier to handle. Shape buns by pinching off dough and flattening. Makes 48 buns. Cook 12 minutes in a hot over at 400°.

Overnight Rolls

Dissolve: 2 Tbs. yeast in 1/4 cup warm water

Add: 1/2 cup sugar and 1 cup warm water, let stand 5 minutes

Add: 1/2 cup melted Crisco and 3 beaten eggs

Add: 2 tsp. salt, 4 1/2 cup flour, don't sift

Cover and refrigerate overnight. Approximately 3 1/2 hours before serving time, roll out. (Must raise at least 3 hours)

Bake 400° for 10 minutes.

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Soften: 2 Tbs. yeast in 1/2 cup very warm water. Set aside.

Combine: 1/3 cup butter

3/4 cup scalded milk in large bowl, stir until butter melts,
cool until lukewarm.

Add: 1/3 cup sugar

2 tsp. salt

2 tsp. grated orange rind

2 unbeaten eggs and yeast mixture

Gradually add 4 - 4 1/2 cups sifted flour to form stiff dough.

Let stand 30 minutes while you prepare the nut filling.

Roll out dough to a 22 X 12-inch rectangle. Spread dough with filling on one half. Fold over. Cut into 1-inch strips. Twist each strip 4 or 5 times. Then hold one end of dough down on greased baking sheet; form from center of roll, curl strip around center tucking other end under. Cover and let rise in warm place until light and double in size 45 to 60 minutes. Bake at 375° for 12 - 15 minutes or until desired doneness.

Nut filling:

Cream 1/3 cup butter. Blend 1 cup sifted powdered sugar thoroughly. Add 1 cup nuts; chopped finely, plus 1 1/2 tsp. Mapeline flavoring.