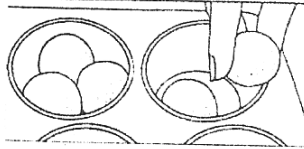


DINNER ROLLS

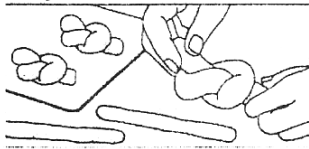
1. CLOVERLEAF ROLLS:

Tear off small pieces of dough and form them into balls, about 3/4 inch in diameter. Place 3 balls into each of 36 lightly greased muffin cups. Cover loosely with plastic wrap, then let rise and bake as directed. *Makes 36 rolls.*



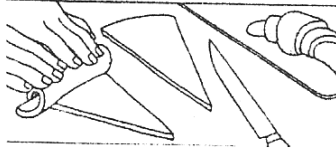
2. BOWKNOT ROLLS:

Divide the dough into quarters. On a work surface, roll each piece into a rope about 20 inches long. Cut each rope into eighths; roll each piece into an 8-inch length; tie in knots. Place one inch apart on greased baking sheets. Cover loosely with plastic wrap, then let rise and bake as directed. *Makes 32 rolls.*



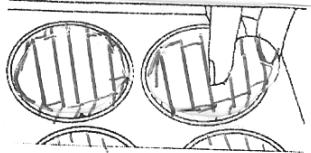
3. CRESCENT ROLLS:

Divide the dough into eight pieces. Roll out each portion to an 8-inch round. Cut into 6 wedges. Working from the outside in, roll up each wedge into a crescent. Place one inch apart on greased baking sheets. Cover loosely with plastic wrap and let rise as directed. Gently bend the rolls to create a curve and bake as directed.



4. FAN-TAN ROLLS:

Divide dough into quarters. Roll out each piece into a 15 x 8-inch rectangle. Cut lengthwise into 5 strips. Stack the strips; cut into 10 pieces. Place in greased muffin cups, cut side up. Cover loosely with plastic wrap, then let rise and bake as directed. *Makes 40 rolls.*



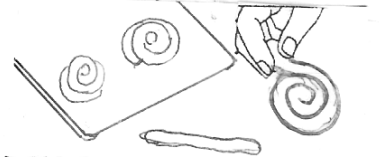
5. BRAIDED ROLLS:

Divide the dough into quarters. Roll out each piece into a 14 x 12-inch rectangle. Cut into 1-inch-wide strips. Braid in threes. Cut into 3-inch lengths. Place one inch apart on greased baking sheets. Cover loosely with plastic wrap, then let rise and bake as directed. *Makes about 40 rolls.*



6. SNAIL ROLLS:

Cut the dough in half and divide it into 8 equal portions. Roll each portion into an 8 inch long rope 1/2 inch in diameter. Starting at one end, wind the strip of dough around itself to form a spiral. Tuck the edge firmly underneath.



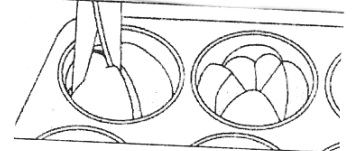
7. PARKER HOUSE ROLLS:

Turn the dough out onto the floured counter and roll into a 12 in. square about 3/4 in thick. Cut out circles with a cup or cut 16 squares with a knife. Using a handle of a wooden spoon, mark the roll a little off the center. Fold the small half over the larger half and press the folded edge gently to adhere. Place on a baking sheet 1 in. apart.



8. CROWN ROLLS:

Using half of dough, divide dough into 12 equal pieces. Shape each into a ball, pulling edges under to make a smooth top. Place 1 ball in each greased muffin cup. Using scissors dipped in flour, cut balls into quarters almost to the bottom. Let rise and bake as directed.



9. TRADITIONAL PAN ROLLS:

