

Amish Dinner Rolls

written by The Recipe Exchange | September 22, 2014

Ingredients

2 cups milk, lukewarm
1/2 cup sugar
1/2 cup shortening
2 tsp. salt
2 beaten eggs
2 cakes yeast
7 to 7-1/2 cups flour

Directions

Soak yeast in warm water until dissolved. Add together the other ingredients the way they are listed, then add dissolved yeast and add flour, a small amount at a time, beating it smooth. Makes a soft, rather sticky dough. Cover dough, let rise 45 minutes. Make into rolls and put in greased pans. Let rise in a warm place until doubled, bake and cool.