

# Amish Dinner Rolls

## 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.