

Icebox Rolls

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Ingredients

1 pkg. dry yeast
1 cup warm water
1/2 cup butter, room temperature
1/4 cup sugar
1 egg
1 tsp. salt
3 cups flour

Directions

Dissolve yeast in the warm water. In a mixer cream butter and sugar until smooth. Add the egg and continue mixing until combined. With mixer on low add yeast mixture and salt. Gradually add flour, working in until a smooth dough is formed. (This can be done in a heavy duty mixer or by hand.) Knead on a lightly floured surface 3 minutes. Wash the mixing bowl with hot water. Lightly butter the bowl. Place dough in bowl and butter the exposed surface of the dough with a little melted butter. Cover tightly with plastic wrap and refrigerate up to 3 days.

When ready to use the dough, heat oven to 350°F. Butter a cookie sheet. Pull off golf-ball size pieces of dough and roll into a ball. Place on prepared cookie sheet about 3 inches apart. Cover with a dish towel and let rise 1-1/2 hours in a warm place. Bake 15 minutes or until golden. Cool briefly on a wire rack.