

Miracle Rolls

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Ingredients

3 pkg. (1/4 oz. each) active dry yeast
1/2 cup warm water (110-115°F)
5 cups self-rising flour
1/4 cup sugar
1 tsp. baking soda
1 cup shortening
2 cups warm buttermilk (110-115°F)

Directions

Dissolve yeast in warm water; set aside. In a large mixing bowl, combine flour, sugar and baking soda. Cut in shortening with a pastry blender until mixture resembles coarse meal. Stir in yeast mixture and buttermilk; mix well. Turn out onto a lightly floured surface; knead lightly a few times. Roll to a 1/2 inch thickness. Cut with a 2-1/2-inch biscuit cutter. Place on lightly greased baking sheets. Cover and let rise in a warm place for about 45 minutes. Bake at 400°F for 10 minutes or until golden brown.