

Mothers Rolls

written by The Recipe Exchange | May 27, 2014

Ingredients

2 pkg. (1/4 oz. each) active dry yeast
1 cup warm water (110-115°F)
1/3 cup sugar
2 tsp. salt
1/3 cup shortening, melted and cooled
1 egg, beaten
1-1/2 cups warm milk (110-115°F)
7 to 7-1/2 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in water. Add sugar, salt, shortening, egg, milk and 3 cups flour. Stir until mixture has a spongy texture. Let rest for 10 minutes. Mix in enough of the remaining flour to form a soft dough. Turn out onto a lightly floured board; knead until smooth and elastic, about 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise until doubled, about 1 hour. Punch dough down. Turn out onto a tightly floured surface and divide in thirds. Let rest for 5 minutes. Grease 36 muffin cups. Divide each third of dough into 36 pieces. Shape each piece into a ball, pulling edges under to make a smooth surface. Arrange three balls, smooth side up, in each muffin cup. Cover and let rise until almost doubled, about 30 minutes. Bake at 375°F for 12-15 minutes or until golden brown.