

Sourdough Rolls

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Ingredients

1 cup sourdough
1/2 cup warm water
1 pkg. yeast
3/4 tbsp. oil
2 cups self-rising flour

Directions

Dissolve and soften yeast in lukewarm water. Add remaining ingredients while mixing. Let stand 30 minutes in warm place. Form into balls, let rise again and back at 400°-425°F. For bread, let rise 50-60 minutes more and bake at 350°F for 35 minutes.