

Basic Sweet and Dinner Rolls

½ cup warm water
2 T yeast
2 cups scalded milk (scald cold milk by putting it in the microwave for two minutes)
½ cup shortening or butter
¼ - ½ cup sugar
2 tsp. salt
2 eggs, beaten
6-7 cups flour

Dissolve yeast in warm water and set aside. Combine scalded milk, sugar, shortening, and salt with 3 cups flour. Beat until smooth. Beat in eggs and dissolved yeast, then add additional flour to make a soft dough. If using a stand mixer, mix for 5-6 minutes. If you do not have a stand mixer, knead by hand until dough is smooth and elastic. Cover dough and let it rise until double. Punch down dough, shape as desired, and let rise again. Bake dinner rolls at 400 degrees for 10 minutes, fruit-filled rolls at 350 degrees for 25-30 minutes, and sugar-filled rolls at 375 degrees for 20-30 minutes. Brush hot rolls with butter or glaze with powdered sugar glaze, if desired.

**This makes excellent dinner rolls and out-of-this world cinnamon rolls. For dinner rolls, use ¼ cup sugar. For cinnamon rolls, use ½ cup sugar in the dough, roll dough into a large rectangle, spread butter on all but the top ½ inch of the dough, sprinkle with a cinnamon and sugar mixture, roll from the bottom up, pinch the unbuttered edge to seal, cut into 1 inch sections, and bake. I frost my cinnamon rolls with cream cheese frosting while they are hot and they are divine!!