



Refrigerator Rolls

Ingredients:

1 cake yeast
½ cup lukewarm milk
4 cups flour
½ cup sugar
1 tsp salt
½ cup shortening
½ cup warm milk
3 eggs

Directions:

Dissolve yeast in lukewarm milk. Sift flour, sugar, and salt together. Rub shortening into flour mixture. Add yeast mixture plus the second ½ cup of warm milk. Let stand for 10 minutes. Add well-beaten eggs. Put in refrigerator overnight. Next day, divide the dough, roll out like a pie crust, and cut in small pie-shaped wedges. Roll from the widest edge toward point. Brush rolls with melted butter before setting to rise. Let rise two or three hours and bake in a 350 degrees F preheated oven for about 20-25 minutes.

-from *Dorcas Delectables* by The Dorcas Society of St. Paul Lutheran Church
Originally submitted by Marie Gruetzmacher