



Grandma39s Clover Leaf Rolls

Jacob · 28/09/2024



Prep Time

3 hrs 5 mins

Dificult

Medium

Servings

3 hrs 45 mins

Description

My grandmas cloverleaf rolls recipe was always requested at family gettogethers Theyre delicious and I cherish my memories of baking them with her

Ingredients

— - 1 cup milk - ¼ cup white sugar - ¼ cup vegetable shortening - 1 teaspoon salt - 1 (.25 ounce) package active dry yeast - ¼ cup warm water (110 degrees F (43 degrees C)) - 1 large egg - 3 ½ cups all-purpose flour

Instructions

1. Grease a 12-cup muffin tin and a large bowl. Set them aside. Heat milk in a saucepan over medium heat just until bubbles begin to form. Stir in sugar
2. shortening
3. and salt; set aside until cooled to 110 degrees F (43 degrees C). Sprinkle yeast over warm water and set aside until foamy
4. about 5 minutes. Beat egg in a large bowl
5. then stir in yeast and milk mixtures until combined. Stir in 1/2 of the flour until no lumps remain
6. then stir in remaining flour
7. a little at a time
8. until a smooth dough forms. Place into the prepared bowl
9. turning once to grease the top of dough. Cover the bowl and let dough rise until doubled in size
10. about 2 hours. Deflate dough and transfer to a well-floured work surface. Divide dough into 36 equal pieces and shape into balls. Place 3 balls into each prepared muffin cup. Cover and let rise in a warm place until dough balls double in size
11. about 1 hour. Preheat the oven to 400 degrees F (200 degrees C). Bake in the preheated oven until golden
12. 12 to 15 minutes. Serve warm.