

Mom39s Yeast Rolls

Jacob · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is the best bread recipe Light and fluffy rolls that melt in your mouth Can be used to make loaves or cinnamon rolls

Ingredients

— - 2 cups hot water - ½ cup margarine - ½ cup white sugar - 2 teaspoons salt - ½ cup cold water - 2 (.25 ounce) packages active dry yeast - 5 ½ cups all-purpose flour - 2 eggs

Instructions

1. Melt margarine in hot water. Add sugar and salt and stir. Add cold water and yeast. Stir to dissolve yeast. Add 3 cups flour and mix. Add eggs and 2 1/2 - 3 cups more flour. Mix
2. cover and let rise until dough doubles in size. Punch down and let rise 30 more minutes or until doubles. Make walnut size balls of dough. Place about 2 inches apart in well-buttered 9 x 13 inch pan. Bake in a preheated 350 degrees F (175 degrees C) oven for 30-45 minutes. Brush top of rolls with margarine while hot.