



OldFashioned Southern Rolls

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs

Description

You cant fail with this oldfashioned yeast roll recipe which is very easy to make They are the only rolls I make anymore everyone wants the recipe

Ingredients

- - 1 cup milk - $\frac{1}{2}$ cup shortening - $\frac{1}{4}$ cup white sugar - 1 cup cold water - 1 egg - 2 teaspoons active dry yeast - $5 \frac{1}{2}$ cups all-purpose flour
- divided - 1 teaspoon baking powder - $\frac{1}{2}$ teaspoon baking soda - $1 \frac{1}{2}$ teaspoons salt

Instructions

1. Warm milk in a small saucepan until it bubbles
2. then remove from heat. Mix in shortening and sugar; stir until melted. Add cold water and let cool until lukewarm. Pour milk mixture into a large bowl. Add egg and yeast; mix well. Beat in 3 cups of flour and let stand for 20 minutes. Sift in baking powder
3. baking soda
4. salt
5. and 1 cup flour. Stir in remaining flour
6. 1/2 cup at a time
7. beating well after each addition. When dough has pulled together
8. turn it out onto a lightly floured surface and knead until smooth and elastic
9. about 8 minutes. Lightly oil a large bowl
10. place dough in the bowl
11. and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
12. about 1 hour. Divide dough into 12 equal pieces. Divide each piece in half and form into 24 rolls. Place rounds in a lightly greased 9x13-inch baking pan or on lightly greased baking sheets. Cover rolls with a damp cloth and let rise until doubled in volume
13. about 40 minutes. Meanwhile
14. preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until golden
15. 15 to 20 minutes.