



Southern Butter Rolls

Oscar · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

Light yeast rolls

Ingredients

— - 4 ½ cups all-purpose flour - ¼ cup shortening - ¼ cup white sugar - 2 ½ teaspoons salt - 1 ½ tablespoons active dry yeast - 1 ½ cups cold water - 1 tablespoon vegetable oil

Instructions

1. Mix together flour
2. sugar
3. salt
4. and instant yeast in a bowl. Add shortening and mix well. Mix in water. Turn dough out onto a lightly floured surface. Knead by hand for 20 minutes
5. or by machine for 12 to 14 minutes. Toss dough with vegetable oil in a bowl; cover the bowl and let proof for 1 hour. Form dough into 24 rounds
6. and place on a greased baking tray. Cover and let proof for 45 minutes more. Preheat the oven to 400 degrees F (200 degrees C). Bake in the preheated oven until golden
7. 12 to 14 minutes.