



Virginia Clise Bread

Oscar · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

3 hrs

Description

These are by far the best rolls I've ever had. My neighbor's mom makes these and passed the recipe along. They are scrumptious. This recipe makes a lot of rolls. You can freeze the dough after forming it into rolls.

Ingredients

- 3 (.25 ounce) packages active dry yeast - ½ cup sugar - 6 cups warm water - 1 cup shortening
- melted - 2 teaspoons salt - 5 pounds all-purpose flour

Instructions

1. In a large bowl
2. stir yeast into 1 cup warm water to dissolve. Stir in 1/4 cup sugar. In a separate large bowl
3. stir salt into 5 cups warm water to dissolve; stir in shortening and remaining 1/4 cup sugar. After yeast foams
4. stir salt mixture into yeast mixture. Mix in the 1/2 of the flour
5. and then mix in remaining flour 2 cups at a time
6. beating well after each addition. When the dough has pulled together
7. turn it out onto a lightly floured surface
8. and knead until smooth and elastic. Lightly oil a large bowl
9. place the dough in the bowl
10. and turn to coat with oil. Cover with a damp cloth
11. and let rise in a warm place until doubled in volume
12. about 1 hour. Form the dough into approximately 30 to 40 rounds. Place on lightly greased baking sheets. Cover the rolls with a damp cloth
13. and let rise until doubled in volume
14. about 40 minutes. Meanwhile
15. preheat oven to 350 degrees F (175 degrees C). Bake rolls in preheated oven 15 to 20 minutes
16. or until brown. Serve warm.