

## Basic Roll Recipe

Ingredients	Quantity
Milk	2 cups
Sugar	5 tbsp
Flour	5-6 cups
Salt	1.5 tsp
Shortening	1/4 cup
Yeast Cake	1
Egg (optional)	1

1. Scald the milk and add shortening and sugar.
2. When liquid is cooled to lukewarm temperature, add yeast that has been dissolved in  $\frac{1}{2}$  cup lukewarm water.
3. Add 3 cups of flour and beat thoroughly. Set sponge in a warm place for 30 minutes, or until light.
4. Beat egg and salt and add to sponge along with the remaining flour. Knead until dough no longer sticks to the board or fingers.
5. When dough is light, cut into small pieces and shape into rolls. Brush with fat and let rise until light. Bake at 400-425° until a golden brown (15 to 20 minutes). Makes approximately 2 dozen medium-sized rolls.

**From:** MRS. JOHN W. GINGERICH, Wellman, Iowa

**Book:** Showalter, Mary Emma. Mennonite Community Cookbook . Herald Press. Kindle Edition.