

# Yeast Rolls (Lukolls)

3 T Lard       $\frac{1}{2}$  c Sugar

1/2 tsp Salt       $1\frac{1}{2}$  c Boiling Water

Mix above & cool slightly

Add 2 eggs to above

Mix  $\frac{1}{2}$  c lukewarm water +

2 pkgs yeast add to above  
mixture. Add flour - 6 c or  
more to form soft dough.

Bake  $350^{\circ}$  15 min. / Loaves 4.5 -  
6 lbs double round - round