

Rolls - (Mildred)

- 2 cups boiling water
- $\frac{1}{2}$ C. sugar plus 1 teaspoon
- 1 tablespoon salt
- 2 " " shortening
- $\frac{1}{4}$ C. luke warm water
- 2 eggs beaten
- 8 cups flour
- 2 cakes yeast

Dissolve sugar + melt lard in hot water, add salt - cool until lukewarm

Soften yeast in $\frac{1}{4}$ cup lukewarm water
& 1 teaspoon sugar. Stir into 1st mixture
Add beaten eggs & 4 c flour & beat
thoroughly. Stir in 4 more cups flour &
mix. Brush top of dough with melted
butter & put in tight container & set
in refrigerator until ready to use or
let rise & shape & let rise again. Bake
15 or 20 minutes in 425° oven.