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| Refrigerator Rolls (from Lucille)  We believe this is Florence Shultz’s recipe for cinnamon rolls. The card we found in Evelyn Deitrick’s recipe box was in Evelyn’s handwriting. Ingredients:  |  |  | | --- | --- | | 1 c | Mashed potatoes | | 1 c  2 | Scalded milk  Eggs, well beaten  About 5 cups flour |  |  |  | | --- | --- | | 1 cake | Yeast (1 envelope) | | 1/2c  2/3 c  1/2c  2 tsps. | Lukewarm water  Shortening  Sugar  salt |  Directions: Dissolve yeast in lukewarm water. Add shortening, sugar, salt, and mashed potatoes to scalded milk. When cool, add yeast. Mix thoroughly and add eggs. Turn onto slightly floured board and knead well (5 min.) Place in bowl and cover tightly and place in refrigerator. About 1 hour before baking, pinch off dough, shape intro rolls as desired. Cover and let rise until light. Bake in hot over (425o) for 12 to 20 minutes. Makes 3 dozen rolls.  m | Chef hat man  **Note at bottom:**  *Make same as cinnamon rolls. Place cut roll in ban which has melted oleo & brown sugar. Bake in hot oven and remove from pan immediately.* |
| Refrigerator Rolls  Also from Evelyn Deitrick’s recipe box, but written by someone else as a narrative (sentences rather than recipe format). I think this is Adeline’s given the way it’s written and the hand writing. Ingredients:  |  |  | | --- | --- | | 3/4c  2/3c | Sugar  Shortening | | 2 | Eggs, well beaten  About 10 cups or more sifted flour |  |  |  | | --- | --- | | 2 pkgs | Maca yeast | | 1 c  1 pint  3 tsps. | Lukewarm water  Milk or milk & water  Salt |  Directions: Pour the cup of water over yeast, add 1 tsp. sugar, stir and let stand about 10 minutes. Scald the milk and dissolving the salt and sugar. Let cool. When milk is lukewarm add it to the softened yeast. Blend yeast mixture with about half the flour and beat smooth. Add beaten eggs and shortening, softened but not hot. Add enough more flour to make dough somewhat softer than for bread. | Chef hat man |