BooMommy's Rolls

Serving Size  : 85  rolls

| **Amount** | **Measure** | **Ingredient -- Prep** | **Half batch** |
| --- | --- | --- | --- |
| 2 | cups | 1% Milk -- Scalded | 1 |
| ½ | cup | shortening -- Crisco | 1/4 |
| ⅓ | cup | sugar | 1/6 |
| 1 ½ | tsp | salt | 3/4 |
| 2 | pkgs | yeast | 1 |
| ½ | cup | water -- warm | 1/4 |
| 2 | tsp | sugar | 1 |
| 4 | eggs | beaten | 2 |
| 7 ½ | cups | all-purpose flour | 3 3/4 |

Heat milk until scalded in a small pan.  Pour scalded milk over Crisco, sugar and salt in a large mixing bowl.  Mix until Crisco is melted and then cool.  (BooMommy would test by placing her finger in mixture and if she could leave her finger in there thru a 10 count, then it was cool enough or below 120∘.)

In a small bowl, mix the yeast, lukewarm water and 2 tsp sugar.  Let yeast bubble a bit then add to above mixture.  Make sure the water and milk is not too hot or it may kill the yeast and the bread will not rise.

Add 4 beaten eggs to the mixture.

Then add 7 cups of flour, mix well.  Start adding 1/4 - 1/2 cups of flour at a time to the mixture, until the mixture is no longer very sticky.  Probably no more than another cup of flour.  Form into a ball in the bowl.

Lightly coat the top with spray shortening (Pam).

Cover with Saran Wrap (opt) then a dish towel.  Let rise for an hour until double in size (can place in slightly warmed oven)

Punch down and roll out half of mixture to about 1/4 - 1/2 inch thick.  Cut with cookie cutter (2.5 in diameter) and fold in half on cookie sheet.  Place them close together.  Cover with dish towel and let rise again.  Repeat with the rest.  May fill up 2+ cookie sheets depending on sizes.

Cook at 375-425 until lightly golden.  Cook less if planning on reheating before serving.  Probably around 8 minutes.  (Different copies had different temps - probably 400 would be the safest)

1 cup milk

1/4 cup crisco

2 Tbsp +2 tsp sugar

3/4 tsp salt

1 pckg yeast

1/4 cup warm water

1 tsp sugar

2 eggs

3 3/4 cup flour

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Per Serving (excluding unknown items): 60 Calories; 2g Fat (24.0% calories from fat); 2g Protein; 10g Carbohydrate; trace Dietary Fiber; 9mg Cholesterol; 43mg Sodium.  Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.