

## Rose's Lunch Rolls

**1 cake/1 package/2 ¼ tsp (11 ml) yeast**

**1 Tbsp (15 ml) white sugar**

**1 ¼ cup (280 ml) luke warm milk**

**2 Tbsp (30 ml) melted shortening**

**approx. 4 cups (1 l) sifted flour**

**1 well-beaten egg**

**1 tsp (5 ml) salt**

another well-beaten egg

another 2 Tbsp (30 ml) milk

HEAT milk over the stove, or in microwave. Make sure it is only luke warm.

DISSOLVE yeast and sugar in milk.

ADD shortening and 2 cups flour. BEAT thoroughly.

ADD 1 egg.

GRADUALLY ADD rest of flour (enough to make a dough that can be handled easily) and salt.

TURN ONTO board and

KNEAD LIGHTLY and thoroughly, using as little flour as possible (about 5 minutes.)

PLACE in well-greased bowl.

COVER and SET ASIDE in a warm place free from draught to rise about 2 hours.

FORM into walnut-sized biscuits. PLACE 1" apart in well-buttered, shallow pan.

LET RISE 'til double in bulk (about half an hour.)

PREHEAT oven to 375°F (190°C).

BRUSH with 1 egg and 2 Tbsp milk (if desired - this puts a nice finish on the rolls.)

BAKE at 375°F (190°C) about 9 minutes.

Serve while still warm.

Notes:

This recipe will enable you to start your rolls as late as 9:30 am and serve at noon.

You can also make larger buns and bake them about 11 minutes.

Once cooled to room temperature, rolls can be stored in a plastic bag on the counter for 3 days, or frozen for 1 month.