



Southern Homemade Yeast Rolls

Your family will love these slightly sweet, light, and fluffy, smothered in butter, homemade yeast rolls with Sunday dinner or to make mini sandwiches for a snack.

Ingredients:

For the yeast mixture:

- 3 cups of warm water
- 1 tbsp Dixie Crystals sugar
- 3 packages of yeast
- ¼ cup of milk
- 2 large eggs
- 1 tbsp of iodized salt

For the yeast mixture:

- 10 cups of White Lily flour
- 2/3 cup of sugar
- ¼ cup of Crisco
- ¼ cup of melted butter

Bake:

- Preheat the oven to 400°
- Bake for 12 minutes. One extra minute for crispier, one less for softer

Instructions:

1. Add the warm water into a bowl and stir in the sugar.
2. Sprinkle in the yeast evenly across the water and let sit for 10 minutes.
The yeast will foam at the edges, this means it's activating.
3. Add in the salt, milk, and eggs. Stir gently.
4. In a separate bowl, add in the flour and sugar.
5. Then, add in the Crisco by chunks. Use your hands to mix the shortening into the flour until you feel zero chunks.
6. Slowly and gradually, add the dry ingredients into the wet ingredients.
Mix until well combined but be careful not to over mix!
7. Cover the bowl with a hot towel and let the dough rest for 45 minutes.
The dough will double in size, that's when you know it's ready.
8. Pour melted butter over the dough and knead for about 2 minutes.
9. Grease your round pans and set them aside.
10. Turn the dough over onto a floured surface and cover with the flour to prevent sticking on the rolling pin.
11. Press the dough out to about 1-inch thick and cut into 2-inch squares.
Then, roll the squares into balls and place them into the greased pans.



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