

Here's what's cookin': Quick 60-Min. rolls

Recipe from: Susan Schoen Serves: 5-6

2 pkgs. Rapid Rise Yeast 1/4 c. margarine
1/2 c. warm water (110°) 1 tsp. salt
1 c. milk scalded (110°) 4-5 c. flour
3 Tbsp sugar

In large mixing bowl, dissolve yeast & sugar in water. Scald milk (in microwave ~ to temp of 110°) (1 1/2 min); add butter & salt to milk. When lukewarm (110°), add to yeast mixture. Mix in 3 c. flour. (Use dough hooks) Add up to 1 c. more flour.



Knead dough until smooth & elastic. Place in greased large bowl. Cover & place in oven [you have had on low (170°) for less than 5 minutes]. Turn oven off. Set timer for 15 minutes. Punch down & shape rolls. Cover and let rise 15 minutes* in warm oven, (or until double if you have time).

^{90°}
Bake 350° for 15 min. or until done.

Makes a 9x13 pan of large rolls.

Frost w/ Almond, Powdered sugar frosting.