

Here's what's cookin': Quick 60-Min Rolls

Recipe from: Susan Schoen Serves: 5-6

2 pkgs. Rapid Rise yeast $\frac{1}{4}$ c margerine

$\frac{1}{2}$ c. Warm H₂O (110°) 1 tsp salt

1 c milk, Scalded (110°) 4-5 c. flour

3 tbsp. Sugar



In large mixing bowl, dissolve yeast & sugar in H₂O. Scald milk in microwave (to temp 110°) ($1\frac{1}{2}$ min); Add butter & salt to milk. When lukewarm (110°) add to yeast mixture. Mix in 3c flour, (Dough hooks?) Add up to 1 cup

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 min] Turn oven off. Set timer for 15 min. Punch down & shape rolls. Cover & let rise 15 min. in warm ^{90°} oven. (or until double if you have time) Bake 350° for 15 min or until done. Makes 9x13 pan of rolls.
Frost c almond, pow. sug. frosting.