

Refrigerator Rolls -

$\frac{1}{4}$ to $\frac{1}{2}$ c. sugar - (use $\frac{1}{2}$ if putting in refrigerator)

1 tbs salt. 2 rounding tbs. lard - over this pour 1 c. boiling water + cool to lukewarm.

Soak 1 cube yeast in 1 c. lukewarm water

add 1 tbs sugar - for 5 min.

Beat well 2 eggs. Combine all 3 mixtures

add 6-7 cups flour. making dough as soft as possible - Knead until elastic about 10 min.

Let rise until light, punch down, + store in refrigerator, until wanted or let rise again.

+ shape into rolls + when light, base

Zita Bausch -