

Pillow Soft Dinner Rolls

Preheat oven to 350 degrees

The dough for these rolls has a nice texture and is simple to shape. The recipe came from an old church cookbook.

Ingredients

- 4-1/2 teaspoons active dry yeast
- 1/2 cup warm water (110° to 115°)
- 2 cups warm milk (110° to 115°)
- 6 tablespoons shortening
- 2 large eggs
- 1/4 cup sugar
- 1-1/2 teaspoons salt
- 7 to 7-1/2 cups all-purpose flour

Directions

1. In a large bowl, dissolve yeast in warm water. Add the milk, shortening, eggs, sugar, salt and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes (dough will be sticky). Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Turn onto a lightly floured surface; divide into 24 pieces. Shape each into a roll. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes.
4. Bake at 350° for 20-25 minutes or until golden brown. Remove to wire racks.

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