



Yeast Rolls

Yield 24 rolls

Ingredients

12 oz Water

1 tbsp Yeast, instant

1 lb 5 oz Bread flour

2 tsp Salt

2 oz Sugar

1 oz Nonfat milk solids

1 oz Shortening

1 oz butter

Straight dough method

Combine water and yeast.

In a mixing bowl combine dry ingredients, butter and shortening. Add yeast water.

Mix 10 -12 minutes until evenly mixed.

Fermentation 1 ½ hours

Make up 3 ways, 8 of each.

Egg wash

Bake 400 degrees F for 12 minutes.

Finish with butter and salt