

ROLLS - REFRIGERATOR

1/2 C sugar

2 t salt

2 pkgs active dry yeast

about 6 cups all-purpose flour

butter, margarine or butter flavor shortening

1 egg

salad oil

About 4-1/2 hrs before serving or up to 3 days ahead

1. In lge bowl, combine sugar, salt, yeast, and 2-1/4 C flour. In 1 qt. saucepan over low heat, heat 2 C water and 1/2 C butter or margarine (1 stick) or shortening until very warm (120 to 130).

2. With mixer at low speed, gradually beat liquid into dry ingredients just until blended. Increase speed to med; beat 2 min. Beat in egg and $\frac{3}{4}$ C flour; cont. beating 2 min., scraping bowl often with rubber spatula. With spoon, stir in $2\frac{1}{2}$ C flour.

3. Turn dough onto lightly floured surface & knead until smooth and elastic, about 10 min., working in more flour (about $\frac{1}{2}$ C) while kneading. Shape dough into ball; place in greased large bowl,

4. Punch down dough. Shape all or part of dough into rolls as below; cover and let rise until doubled, about 45 min.; then bake as in Step

7. Or, turn dough over; brush with salad oil. Cover bowl tightly with plastic wrap and refrigerate, punching dough down occasionally, until ready to use.

5. About 2-1/2 hours before serving, grease pan or pans. Shape rolls as desired; place in pan.

6. Cover rolls; let rise until doubled, about 1-1/2 hrs. Brush with melted butter or margarine.

7. Preheat oven to 400. Bake rolls 15 to 20 min. until golden and rolls sound hollow when lightly tapped. Remove from pan; serve warm. Entire recipe makes 36 rolls.

EASY CLOVERS: Grease 2-1/2 inch muffin-pan cups.

Shape pieces of dough into 2 inch balls; place one ball in each cup. Cut each ball in half, then into quarters, cutting almost but not through to bottom.

Proceed as in step 6.

PAN ROLLS: Grease 9 inch pan. Shape dough into 2 inch balls; place in pan. Proceed as in step 6.

DINNER ROLLS: Grease cookie sheet. Shape dough into 2 inch balls. With hands, roll each ball 3 inches long, tapering ends; place 2 inches apart. Make shallow slash lengthwise through center of each. Proceed as in step 6.