

# House on Kahl Road Cookbook Recipe

## Easy Peasy Dinner Rolls

5 to 6 cups all purpose flour  
1/4 cup sugar  
2 teaspoons salt  
2 package active dry yeast  
1 cup water  
1 cup milk  
1/2 cup margarine or butter  
1 egg  
Melted margarine or butter

1. In large bowl, combine 2 cups flour, sugar, salt and yeast; blend well.
2. In small saucepan, heat water, milk and ½ cup margarine until very warm (120 to 130°F.).
3. Add warm liquid and flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed.
4. Beat in egg.
5. Stir in an additional 2 to 3 cups flour until dough just pulls cleanly away. On floured surface, knead in as much flour needed to ensure dough is smooth and elastic. (About 10 minutes.)
6. Place dough in greased bowl; spray mound top once in bowl and cover loosely with plastic wrap, then cloth towel.
7. Let rise to double in warm place (80 to 85°F.) (About 45 minutes.) Punch down dough and knead another 5 minutes.
8. Divide dough, roll into 2" diameter and slice into 2 inch portions. Roll each portion and place in: 9x12 greased cake pan (1 pan with approximately 24 rolls); 9 inch greased cake pan (3 pans with approximately 8 rolls each); Greased muffin tin (2-12 muffin tins).
9. Cover and let rise a second time in warm place, (About 20. minutes.)
10. Heat oven to 350°.
11. Uncover dough. Bake at 350° for 15 to 20 minutes or until golden brown.
12. Remove rolls from pans immediately; cool on wire racks.
13. Brush with melted margarine.

