

Folding table



Easy Big Fat Yeast Rolls



- 1 cup warm water
- 1 pkg. active dry yeast
- 1/4 cup sugar
- 1 tsp. salt
- 3 Tbsp. softened butter (or non-dairy equivalent)
- 1 egg, beaten
- 3 1/2-4 cups flour

How to Make It

Put water and yeast in large mixing bowl and add next 4 ingredients. Beat with dough hook until well blended. Add 3

1/2 to 4 cups flour and mix until soft dough forms (should not be sticky). Put out onto floured board and knead a few times until smooth. Place in greased bowl, cover with plastic wrap and let rise in warm place approx. 45 minutes. Punch down and turn out onto floured board. Shape into 12 rolls and place in greased 13×9 in. baking pan. Let rise again about 30 minutes. Bake at 180 degrees Celsius for 20 minutes. Brush tops of rolls with butter (or equivalent).