

## **Mama's Yeast Rolls**

Here is another recipe from my Aunt Dot's wonderful new cookbook *All the Foods We've Loved Before*. The recipe is a classic recipe from my grandmother Lela, also a great cook.

1-package yeast  
¼ -cup warm water  
½ -tsp sugar  
1-tsp salt  
¼ -cup sugar  
1-cup milk, scalded  
1-each egg, beaten  
4-cups flour

Moisten yeast in ¼-cup warm water. Add ½-tsp sugar. Let stand. Add shortening, rest of sugar and salt to hot milk. Stir until sugar dissolves. Cook, then add egg. Stir in softened yeast. Next, add flour into liquid until well mixed. Turn dough onto lightly floured board; knead quickly until smooth and elastic. Form into a smooth ball.

Place ball in a well-greased bowl and turn over once or twice to grease entire surface. Cover and let rise in warm place until double in bulk. Knead well again and shape as desired. Place in greased pan, cover and let rise for one hour more. Bake at 400 degrees for fifteen to twenty minutes.