

Granny's Yeast Rolls

Thom Hackett
Yield: 18 Rolls



Good rolls. My family will eat them as bread during' the meal an' then turn right 'round an' eat them with jelly fer dessert.

Ingredients

3 cups flour, sifted
1½ teaspoons soda
¾ teaspoon salt
1 tablespoon sugar
cup shortening
1 cube yeast, or packet dry yeast
¼ cup water, lukewarm
6 tablespoons vinegar, plus enough whole milk to make ¾ cup of liquid

Cooking Method

Sift flour, baking soda, salt and sugar together and cut in shortening.

1. Soften yeast in lukewarm water.
2. Heat vinegar and milk to lukewarm and combine with yeast.
3. Add liquid to dry ingredients gradually and stir only until flour is blended.
4. Dough should be as soft as can be handled.
5. Turn onto lightly floured board, knead gently one minute.
6. Shape as desired and place onto lightly floured lightly greased baking pan.
7. Let rise about an hour until doubled in bulk in warm place.

Bake at 400° for about 15 minutes.