



---

## Uploaded to the VFC Website

▶▶ June 2014 ◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

---

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organization  
Tax ID #27-3820181  
CA Incorporation ID #3340400  
CA Dept. of Charities ID #: CT-0190794*

### ***If Veterans don't help Veterans, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

### **Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



## ***Dinner Rolls***

- 1 1/4-ounce package dry active yeast
- 1 Cup warm water, about 110 degrees F
- 1/2 Cup sugar
- 1 Egg, beaten
- 2 Tsp salt
- 1 Cup milk, scalded but cooled to warm
- 4 Ounces melted butter, plus 2 ounces
- 5 Cups flour, plus more, as needed
- 1 6-cup, 3-inch muffin tin pan

In a standing mixing bowl with dough hook, dissolve yeast in warm water. Let sit until lightly foamy, then stir in sugar and add egg, salt, warm milk, and 4 ounces of butter. Slowly add 5 cups flour, adding more as needed to make an elastic dough. Mix well, then roll out to floured surface and knead dough for about 5 minutes.

Place dough in buttered bowl, cover with towel, and set in a warm place to rise until double in bulk, about 1 hour.

Lightly oil the muffin pan. Punch down dough and form dough into 1-inch balls. Place 3 balls in each muffin tin. Fill muffin pan, cover with towel, and allow to rise an additional 1/2 hour.

Preheat oven to 425 degrees F.

Brush with remaining melted butter. Bake in preheated oven for 10 to 15 minutes, until golden brown.

Makes 24-30 Rolls