

Out-Of-This-World-Rolls
(Gloria Hintze)

2 T. yeast	1 c. sugar
½ c. warm water	2 c. warm water
1 c. shortening or margarine	4 t. salt
6 eggs, well beaten	9 c. flour

Soften yeast in warm water. Combine shortening, sugar, eggs, water and salt. Stir in yeast. Add 5 cups flour, beat 1 – 2 minutes. Add rest of flour. Beat 2 minutes. Place in large tupperware and allow to double in bulk. Punch down and refrigerate overnight. Three hours before baking roll out as desired. Place on greased baking sheet. Cover; let rise until light (about 2 – 3 hours). Bake in 400° oven for 12 – 15 minutes (or until lightly browned). Yields 5 dozen.