

Parkerhouse Rolls (Diana Hurt)

3 T. yeast	1 c. shortening
1 c. warm water	1 c. sugar
3 c. milk	6 eggs
1 T. salt	8-10 c. flour

Dissolve yeast in warm water. Scald milk (microwave about 5 minutes), add salt, let it cool. Cream shortening and sugar until fluffy. Add eggs and mix until well blended. Stir in yeast and milk mixture. Add 3-4 cups flour. Stir in 4-6 cups of flour. Cover and set aside. Let it rise 1 hour. Punch down, cover and refrigerate overnight. Three hours before baking roll out as desired. Place on greased baking sheet. Let it rise (about 2 – 3 hours). Bake in 350° oven for 20 minutes (or until lightly browned). Yields 4 dozen.