

Rolls
(Laura Ellis)

2 c.	hot water	½ c.	butter
½ c.	sugar	1	egg
2 t.	salt	½ c.	water
2 pkg.	dry yeast	7 c.	flour
1 c.	powder milk		

Put all ingredients in blender except the flour. Blend until well mixed. Put flour in a large bowl and pour the mixture over the flour. Stir until well mixed. Let rise in a warm spot until double (approx. 2 hours for regular yeast, 1 hour for quick rise yeast). Knead dough a couple of times (dough will be a little sticky) then separate into rolls and place in greased pan. Let rise until double in size. Bake at 400 for 15-20 min.