

## Yeast Rolls

2½ tablespoons yeast  
½ cup warm water  
½ teaspoon sugar  
½ cup shortening  
1 large egg

½ cup sugar  
1½ teaspoon salt  
7 cups flour  
2 cups warm water

Place yeast, ½ cup warm water and ½ teaspoon sugar in a bowl and let stand about 5 minutes (until yeast is dissolved). In a separate bowl mix flour, sugar, and salt. Add to yeast mixture. Also add 2 cups of warm water, well beaten egg, and softened shortening. Mix well. Knead for about 5 minutes until dough is elastic. You may need to sprinkle with a ½ cup flour to keep dough from sticking to table top. Put dough in bowl and cover with a cup towel and let rise for 30 minutes. Turn over on floured surface and pinch off 2 inch round balls. Place on well greased baking sheet. Bake at 400° for 20 minutes.

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Intermediate - Bread and Cereal