

QUICK YEAST ROLLS

1 pkg. Rapid Rise yeast
1 cup warm water (105 to 115 degrees)

Dissolve yeast in water in a bowl and wait for 5 minutes. Beat mixture.

Add:

1/4 tsp. salt	4 tbsp. oil
2 tbsp. sugar	1 egg

Stir well to dissolve sugar and salt. Beat mixture.

Add:

2 c. flour and beat again

Cover with cloth and let rise 30 - 45 minutes. Length of time does not add to or take from quality of rolls. (*30 minutes is just as good as 45.*)

Either grease muffin tins or spray with cooking spray. Spoon mixture into muffin tins (each tin half full). Let rise again 30 – 45 minutes.

Heat oven to 400 degrees. Bake 10 to 12 minutes or until brown.

Yield: (12) one dozen

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