



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Quick Pan Rolls

1 package active dry yeast
½ cup nonfat dry milk
¼ cup sugar
1 teaspoon salt
4 cups sifted flour
1 ½ cups water
½ cup butter or regular margarine
2 eggs

In large bowl, stir together yeast, dry milk, sugar, salt and 1 ½ cups flour; set aside.

In 2-quart saucepan over low heat, heat water and butter until very warm (120 to 130 degrees). Using a mixer at low speed, gradually beat water mixture into yeast mixture until well blended. Increase speed to medium; beat 2 minutes.

Add eggs and 1 cup flour; beat 2 minutes more. Using a wooden spoon gradually stir in remaining 1 ½ cups flour until mixture is well blended and forms a thick batter. Cover with towel and let rise in warm place until doubled, about 50 minutes.

Turn batter into a well-greased 13 x 9 x 2-inch baking pan. Spread batter evenly into corners of pan. Do not let rise. Bake in a 350 degree oven 30 to 35 minutes or until browned. Cut into squares. Serve warm.

Makes 24 rolls.