

Big Momma's Parker House Rolls

- 1 package active dry yeast
- ¼ cup warm water
- 1 cup of milk, scalded
- ¼ cup of sugar
- ¼ cup shortening
- 1 teaspoon salt
- 3 ½ cups sifted All purpose flour
- 1 egg



Directions

1. Soften Yeast in warm water (110)
2. Combine milk, sugar, shortening and salt; cool to lukewarm
3. Add 1-1/2 cups of flour; beat well
4. Beat in yeast and egg
5. Gradually add remaining flour to form soft dough beat well
6. Place in greased bowl turning once to grease the surface.
7. Cover and let rise till double (1-1/2 to 2hours)
8. Turn out on lightly floured surface and shape as desired
9. To make parker house rolls: roll dough 3/8 inches thick
10. Cut with floured 2-1/2 inch round cutter brush with butter make off center crease; fold so top overlaps slightly seal end edges of each roll
11. Cover and let shaped rolls rise till double (30 to 45 min)
12. Bake on greased baking sheet in hot oven (400) for 12 to 15 min

Makes 3 dozen rolls