

Feathery yeast Rolls (Durbin of Pushville)

2 c milk	2 cakes (2pg) dry yeast
1/2 c shortening	1/2 c lukewarm water
2 1/2 tsp salt	2 eggs beaten
1/2 c sugar	7 c flour

Scald milk & pour over butter & salt. Mix sugar & yeast & water. Set aside till yeast softens. When milk is lukewarm, add yeast mixture & beaten eggs. Beat well. Gradually stir in flour till soft dough formed. Form into ball & place in greased bowl turning once to grease surface.
over

Cover & set in refrig. till 3 hours before using. Remove to a warm place & permit to double in bulk (about 1 1/2 h.) Punch down & let double again (about 1/2 h.) Roll dough 1/4" thick. Cut w/ biscuit cutter, brush w/ melted butter crease across middle & fold over. Place close together on baking sheet. Bake 12-15 min @ 400°.