

## Ice Box Rolls

1 cake compressed yeast	1 egg
$\frac{1}{2}$ cup sugar	7 cups flour
1 t. salt	3 T. crisco
2 cups lukewarm water	

Crumble yeast into large mixing bowl. Add sugar, salt, & water, add beaten egg. Sift flour before measuring. Add half of flour, beat well, add melted crisco & remainder of flour. Mix & knead until smooth. Place in greased bowl & let rise to double its bulk. Punch down, cover & place in ice box. Use as needed. Bake at 425 for 20-25 minutes.

(Mrs. Thompson's recipe)