

No Knead Refrigerator Rolls

2 c. warm water	$6\frac{1}{2}$ -7 c. sifted flour
2 pkg. dry yeast	1 egg
$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ c. soft shortening
2 t. salt	

Dissolve yeast in water, add sugar, salt, and half of flour. Beat thoroughly 2 min. Add egg, shortening. Beat in gradually rest of flour until smooth. Cover with damp cloth. Place in refig. Punch down occasionally. as dough raises in refig. About 2 hr. before baking cut off amount needed.

4 (Over)

Shape white cold & place on greased baking sheet.
Brush with melted butter. Let rise $1\frac{3}{4}$ -2 hrs. Bake
12-15 min. at 400.

Ellen Horn