

Parker House Rolls

4 cups flour	6 t. bak. powd.	1 t. salt
$1\frac{1}{2}$ c. milk	2-4 T. shortening	

Sift flour, salt & baking powder together. Add melted shortening to milk and add slowly to dry ingredients stirring until smooth. Knead on floured board & roll $\frac{1}{2}$ inch thick. Cut with biscuit cutter. Crease each circle with back of knife, one side of center. Butter small section & fold larger part well over small. Place one inch apart in greased pan. Allow to stand 15 min. in warm place. Brush with melted butter & bake in hot oven 15-20 minutes.