

Here's what's cookin'

Yum Yum Rolls

Serves ?

Recipe from the kitchen of M.D. via L.B. via H.B.

- 1 c. Warm water
- 1 pkg. Quick Yeast
- 3 eggs (beaten lightly)
- 1/2 c. sugar
- 1/2 c. melted butter or sub.

Mix in order
 given to form ball,
 place in oiled
 bowl and allow
 to rise (double)

1/2 t. salt
 4 1/2 - 5 c. flour) Punch down
 and refrigerate
 until ready to use, next day.

Cut dough in 4s & roll
 each to 1/4" thickness - cut in



Mary O '87

Squares - brush with melted butter
and center with 1 tsp. (+ or -) jam
or fruit filling. Pinch opp. corners
together - place on buttered
cookie sheet and let rise till
doubled in bulk. Bake in 350° oven
15-20 min. Then brush with egg yolk.
(beaten c 1 Tbsp water) Return to oven
for 5 min. until golden. (Good for Hot
Cross Buns - or anything - just basically
GOOD - AND EASY)