

EASY REFRIGERATOR ROLLS

(Makes 45 rolls)

From: Linda Brooks

12 1/2 cups all-purpose flour
1 cup sugar
1 T salt
4 Tbsp dry yeast
2 T NFDM milk
4 cups water
1/2 cup butter
2 egg
vegetable shortening or oil to coat top of dough

Procedure

1. Combine 4 cups of flour, sugar, salt, and undissolved yeast & NFDM.
2. Use hot water from tap and add margarine chunks to the hot water. Check temp and keep liquids warm but not over 110 degrees. Add to dry ingredients.
3. Beat 2 minutes at medium speed.
4. Add eggs and 4 cup flour. Beat at high speed 2 minutes.

Add enough additional flour to make a soft dough.

LET THE MACHINE KNEAD FOR AT LEAST 5 MINUTES

If you are adding herbs or spices do it at this time

Do not add cheese or proof will not work

5. Grease top of dough.
Cover the bowl and refrigerate it overnight.
6. Divide the dough into 45 equal pieces. Shape them into balls, and place each in a greased muffin cup or on a parchment lined baking sheet.
7. Cover; let rise in a warm place until doubled. (Use the Proofer + water)
8. Bake at 300 degrees for 12 to 15 minutes.