

# Hillbilly Hot Rolls

*(from school food service 1968--1990)*

2 Cups warm water  
2 pkg.dry yeast  
6 1/2 cups All Purpose white flour  
1 tsp. salt  
1/2 cup melted shortening or oil  
1/2 cup white sugar  
2 eggs

Dissolve 2 pkg.s yeast in 2 cups warm water(in mixing bowl) Let stand until yeast dissolves.

Add 2 cups flour, 1/2 cup sugar and 1 tsp. salt.

Beat w/mixer for 2 minutes.

Add melted shortening and 2 eggs.

Beat 2 minutes.

Slowly add 4 1/2 cups flour and mix well.

Let rise in warm place undisturbed 'til double in size. Punch down and make into rolls. Let rolls rise about 1 hour in warm spot undisturbed.

Bake for about 30 minutes (or until golden brown) in 350\* oven. Gently rub tops with butter!

