

Basic Sweet Roll Dough

A soft white sweet roll dough that can be used in a variety of dessert recipes

Yield:

12-24 servings

Ingredients:

2 c flour
1 T dry yeast
1 c milk
1/4 c sugar
1/4 c shortening
1 t salt
2 eggs
1 1/2-2 c flour

Instructions:

1. In large mixer bowl, combine 2 cups flour and 1 T dry yeast.
2. Heat milk, sugar, shortening, and salt till warm (115-120°), stirring to melt shortening. Add to dry mixture.
3. Add eggs. Mix well by hand and then stir in 1 1/2 to 2 cups flour, making a moderately stiff dough.
4. Knead on a lightly floured surface till smooth (adding more flour as you need it, if needed). Shape into a ball. Place in a greased bowl, turning once. Cover; let rise till double.
5. Punch down; divide in half. Cover; let rest 10 minutes.



This recipe is from Tammy's Recipes.