

Refrigerator Rolls

Ingredients

1 egg white, slightly beaten
¼ cup oil
3 Tb sugar & 1 Tb sugar
2¼ tsp. yeast dissolved in 2 Tb warm water
½ teaspoon salt
½ cup lukewarm water
2 cups unsifted all- purpose flour

Directions

Place 2 Tb of very warm, (but not hot) water in a 1 cup liquid measuring cup. Immediately add 2¼ tsp. yeast and 1 Tb of sugar. Gently stir to dissolve the yeast then let sit to activate. It should look like a latte with foam on top when it is ready.

Stir all ingredients together in the order given above. The dough will be sticky, add a little more flour as needed. Knead for 5 minutes on a well floured board until it is a nice soft dough. Form into a ball and place in a lightly oiled bowl. Cover and let rise until doubled. Refrigerate dough at least 12 hours. (Dough may be kept in the refrigerator for several days.)

Roll dough into your favorite shape on a lightly floured board and let rise 2 hours before baking.

Bake in a preheated oven at 375 degrees F for 10 min.

Yield: 18 rolls.

