Nanny’s Yeast rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups of hot water

3 tbsp vegetable shortening

1/2 cup sugar

3 tbsp yeast

salt

3+ cups AP flour

Instructions

My grandmother's roll recipe.. Pretty much, I love these.. :)

Melt sugar and shortening in hot water then put yeast in once the water is **warm**. Add water yeast mixture to 3 cups of flour mixed with salt. Stir and add flour until mixture forms a dough. Allow dough to rise until the dough double in size. Then roll out and form rolls with a biscuit cutter or upside down cup. Then dip prepared rolls in melted butter allow to rise once more in pans. Bake at 350 for 30 minutes. Or Parbake and then freeze.

****Makes great pizza dough and cinnamon rolls! :) For cinnamon brush melted**

butter on rolled out dough and sprinkle cinnamon sugar (3 tbsp sugar+1 tsp cinnamon) to the buttered dough. Roll the dough into a long tube and cut into pieces. Then follow the yeast roll directions.**