



Basic Sweet Dough

NIBBLEDISH CONTRIBUTOR

Ingredients

2 pkg Yeast
1/4 cup Water, warm
1 cup Milk
1/2 cup Sugar
1/2 tsp Salt
1/4 cup Shortening
5 cups Flour, sifted
2 Eggs

Instructions

1. Soften yeast in warm water. Add a couple squirts of honey to give the yeast something to eat. This will accelerate their initial growth.
2. Scald milk.
3. Add sugar, salt & shortening.
4. Cool to lukewarm.
5. Add flour to make a thick batter.
6. Mix well.
7. Add softened yeast & eggs.
8. Add more flour to make a soft dough.
9. Turn out on a lightly floured board and knead until smooth and satiny.
10. Place in a greased bowl.
11. Cover and let rise in warm place until doubled (about 1 1/2 hours).
12. When light, punch down.
13. Let rest until doubled again (about 45 minutes).
14. Bake in 350 degree oven, 25-30 minutes for coffee cakes or 15-20 minutes for rolls.
