



# 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.
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