

Yeast Roll Recipe

1-TURN ON THE OVEN to 350 F

2-DISSOLVE YEAST in a medium size bowl
put 1 package (or 2-3 teaspoons) of dry yeast
in $\frac{1}{4}$ cup warm water and set aside

3-MIX TOGETHER IN A LARGE BOWL

4 cups of flour
4 teaspoons of baking powder
2 teaspoons of salt
 $\frac{1}{3}$ cup sugar

4-ADD TO YEAST

2 cups of milk
 $\frac{1}{2}$ cup of oil

MIX WELL AND ADD TO FLOUR ALL AT ONCE

5-BEAT THE DOUGH WELL

6-FORM BALLS (ROLLS)

use lots of flour to shape them

7-BAKE ON A GREASED COOKIE SHEET

8-BAKE FOR 20-30 MINUTES