Buttermilk Pan Rolls

Description

Summary

Yield: 24
Prep Time: 1 hour
Category: Breads

Ingredients

- 2 pkgs active dry yeast
- 1/4 cup Warm Water
- 1 1/2 cups warm buttermilk
- 1/2 cup vegetable oil
- 3 tbsps sugar
- 4 1/2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt

Instructions

In a large bowl, dissolve yeast in warm water. Add buttermilk, oil, and sugar. Combine flour, baking soda, and salt; add to yeast mixture and beat until smooth. Do not knead. Let stand for 10 minutes.

Turn dough onto a lightly floured surface; punch down.Shape into 24 balls and place in two greased 9 inch square pans. Cover and let rise in a warm place until doubled, about 30 minutes.

Heat oven to 400°; bake for 20 minutes or until golden brown. Cool on wire racks.

Buttermilk Pan Rolls

Notes