Raisin Rolls

Description

3 1/2 cups to 5 cups flour
1/4 cup sugar
1/4 cup shortening
1 tsp salt
1 pkg yeast
1/2 cup warm water
1/2 cup warm milk
1 egg
1/2 box raisins
1/4 cup melted butter
cinnamon and sugar

1. Mix 2 cups of flour, sugar, shortening, and salt in a large bowl.

2. Test yeast in warm (not hot) water and milk with a pinch of sugar. If it bubbles, add it to the mixing bowl.

3. Add the egg. Mix the dough and add just enough flour that the dough is easy to handle, soft not sticky.

4. Turn out the dough onto a floured surface and flour your hands. Knead the dough and fold in the raisins.

5. Place dough in a greased bowl and turn the dough greased-side-up, and cover with a towel. Let it rise in a warm place until it doubles, about an hour.

6. Punch the dough down and split it into 36 pieces. (I usually split it into 1/4s, then split each 1/4 in to 1/3s, then split each 1/3 into 1/3s again, if that makes sense.) Shape each piece into a ball.

7. Place rolls close together on a greased baking sheet. Cover with a towel and let the rolls rise in a warm place for 30 more minutes.

8. Preheat the oven to 400 degrees.

9. Brush the rolls with melted butter and top with cinnamon and sugar.

10. Bake the rolls for 12 to 18 minutes until golden brown.

Summary

Yield: 36
Source: Molly Morrell
Prep Time: 15 minutes
Category: Breads
Cuisine: American

Ingredients

Instructions