Quick Buttermilk Rolls

Ingredients

- 1 1/4 cups lukewarm water
- 2 pkgs Yeast
- 3 tbsps sugar
- 1 1/2 cups buttermilk
- 1/2 cup corn oil
- 4 1/2 cups flour
- 1/2 tsp baking soda
- 1 tbsp salt
- 3 tbsps butter or margarine, melted and at room temperature

Summary

Yield: 2
Source: Nell Hutchins
Prep Time: 20 minutes
Category: Breads
Cuisine: American
Tags: quick, Buttermilk rolls

Instructions

In large bowl place yeast and 1 tablespoon sugar and water. Set aside.
Sift together flour, salt and soda in a separate bowl. Heat buttermilk over low heat until just lukewarm and combine it with the yeast mixture. Add to it 2 tablespoons sugar and corn oil. Mix well; add flour mixture 2 cups at a time. Let stand for 10 minutes. Knead 5 minutes. Form rolls, place in greased pan and brush tops with melted butter that has cooled to room temperature.
Bake at 400° 8-10 minutes.
Yields 2-3 dozen.
May divide the recipe in half- May partially cook, removing from oven before brown; cool, refrigerate covered. Bake at a later time and finish baking uncovered.

Notes

This recipe was found among the pages of Nell's cookbooks.