

Grandma Rolls

- 1 egg
- ¼ cup sugar
- 1/8 cup shortening
- 1/8 cup butter
- 2 ½ - 3 cups flour
- ¾ cup milk
- 1 tsp salt
- 1 pkg yeast (I use fast acting)
- ¼ cup warm water (I use a 1 cup pyrex measuring cup; you need the room)

Dissolve yeast in warm water with a small amount of the sugar needed, before doing anything else. Let sit for 5 min or so—could foam to the top of the measuring cup. In a medium or large bowl, cream egg, sugar, shortening and butter. Add salt, half the flour and the yeast. Combine well. Add the milk and mix until smooth “batter.” Add remaining flour and stir very well. You may not need it all; the dough will still be pretty wet.

WARM oven briefly (less than 2 min?), and turn it off. Cover the bowl of dough with a towel, and let it rise in the oven for an hour. Remove from oven. (It would help to grease hands at this point, but I always forget.) Grab a small handful of dough and “shape” into rolls in a 9x13 pan. Cover and let rise in the oven another hour. Pull from oven and preheat to 350°. Bake 15-20 minutes or until starting to get golden brown. Immediately after removing from the oven, coat well with butter. (I take a butter stick and “scribble” all over the roll tops.)

Notes:

- This recipe uses a seemingly small amount of flour. It’s not a typo. Liz always used the full 3 cups; Steph didn’t necessarily.
- There is no kneading in this recipe. Grandma included it as part of the original instructions, but Mom Flath said Grandma wasn’t strong enough, so she wouldn’t have kneaded.

Steph’s chat with Gma Flath (who was deaf) - on note cards when getting the recipe from her probably Christmas, 1992.

