



Recipe:

# *Refrigerator Rolls*

From the kitchen of: Margaret Clift Prewitt, *Kentucky*

As written in: *Key to Kentucky Kitchens*, 1962

2 cakes yeast

½ cup shortening

2 tablespoons lukewarm water

1 teaspoon salt

½ cup sugar

3 eggs

1 cup scalded milk

4 ½ to 5 cups flour, sifted

✦ Soften yeast in water to which has been added 1 tablespoon sugar.

✦ Combine the remaining sugar, milk, shortening and salt.

✦ Using an electric mixer, turn beaters to slow and mix. Add eggs and blend in.

✦ Add 2 cups flour, continue beating on slow.

*recipe continued on back*



Recipe:

# *Refrigerator Rolls*

---

From the kitchen of: Margaret Clift Prewitt, *Kentucky*

---

As written in: *Key to Kentucky Kitchens*, 1962

---

- ✦ Add yeast, turn beaters to medium and beat for 4 minutes.
  - ✦ With a spoon, add as much flour as can be stirred into dough without kneading.
  - ✦ Dough should be wet and sticky.
  - ✦ Place in a greased bowl, cover with a clean towel and let rise double in bulk.
  - ✦ Punch down and put in refrigerator.
  - ✦ When ready to use, pinch off rolls, let rise again and bake in 400 F oven for 10 minutes, or until brown.
- 
- 
-