

Rolls (makes 36)

1 $\frac{3}{4}$ Cups warm water
2 packages yeast
 $\frac{1}{2}$ cup sugar
1 tablespoon salt
1 egg
 $\frac{1}{4}$ cup butter
6 cups flour

Put water and yeast in blender and let stand for five minutes. Cover, blend on slow until mixed. Add sugar, salt, egg and butter. Cover, blend on low speed until mixed. Add 3 cups flour, blend until smooth, You may have to use the spoon to push it down.

Put other 3 cups of flour in a big bowl. Add mixture from the blender, use wooden spoon to mix. Divide into as many sections as girls. Knead until smooth, then put in a plastic bag to take home.

At home, put in a bowl at least twice as big as the dough. Cover with plastic or a clean towel. Put the refrigerator for at least two hours. When ready to make rolls, take out and punch down. Divide into rolls and roll into balls. Put in a square or round cake pan. Let rise until size doubles. Brush top with melted butter. Heat oven to 400 degrees. Bake for 12-14 minutes.

