

Grandma's Refrigerator Rolls

This is an excellent roll recipe. A Sunday morning brunch, or an evening gathering would be enhanced by these delicious and light rolls. You can use any filling in them, such as apricot, cinnamon, nuts, raisins, dried cranberries, etc. Enjoy!

1 pkg or 1 cake yeast	8 cups of plain flour, divided
1 ½ cups of lukewarm water	1 tsp salt
½ cup evaporated milk	3 tbsp shortening
¼ cup sugar	1 large egg

- Soften yeast in a small amount of the lukewarm water. Add yeast and remaining water to evaporated milk. Stir in the sugar.
- In a roomy bowl, stir 3 cups flour and salt together. Cut in the shortening until blended to a pebbly consistency.
- Beat egg slightly and add to the yeast/milk/sugar mixture. Add this to flour mixture and beat well.

- Add the remaining 5 cups of flour, 1 cup at a time, to make a soft dough. You may not need the full 5 cups to get the right consistency; you don't want the dough too hard or dry.
- Knead by hand on a well-floured board for about 10 minutes. Put into a large greased bowl. Cover and place in the refrigerator and use within 8 hours.
- When wanted, shape the dough into rolls and let stand in a warm room for 1 hour before baking. If you want to use the dough right away, keep at room temperature, shape into rolls, and let rise for 1 hour before baking.
- Brush the rolls with a beaten egg for a glossy finish. Bake in a preheated oven 375 degrees for about 20 minutes. This makes about 4 dozen rolls.