

## **Terry's Rolls (makes 24 rolls)**

### **Ingredients:**

5 Cups flour

3 Tablespoons sugar

1 teaspoon salt

2 Cups warm water

1 ½ packages cake yeast or dry yeast dissolved well in water

Crisco

### **Equipment:**

Lasagna Pan

### **Procedure:**

Grease bowl with Crisco. Mix all ingredients and form into a ball.

Grease top of dough with Crisco.

Cover with a tea towel and let rise 1 hour or until double in size.

Grease hands with Crisco and roll dough in small balls (make 24). Place in pan and let rise. Punch down the rolls after they have risen once and repeat the process.

Meanwhile, preheat oven to 450 degrees. Bake for 15 minutes.