

## Buttery Dinner Rolls

### Ingredients:

1 package (1 tablespoon) active dry yeast  
1/4 cup warm water (115 degrees)  
1/2 cup (1 stick) butter or margarine  
3/4 cup milk, scalded  
1/2 cup sugar  
3/4 teaspoon salt  
3 eggs, beaten  
3 1/2 to 4 1/2 cups all-purpose flour, scooped

In a small bowl, soften yeast in warm water. Combine melted butter or margarine and scalded milk. Stir in sugar, salt and eggs. Cool. Stir in softened yeast and enough flour to make a soft dough. Cover; allow to rise until double in bulk, 2 to 3 hours. Turn out onto lightly floured board; knead just to coat dough with flour. Dough is very soft and should remain so. In a greased or buttered muffin tin add three small balls of dough to each cup. Cover and let rise at room temperature until double in bulk. Bake at 375° F for 12-15 minutes or until golden brown.