

# YINZER YUMS OF YESTERYEAR

## DON RIGGS' DINNER ROLLS

### INGREDIENTS

- 1 packet active dry yeast
- ½ cup sugar
- 1 cup milk, warmed to 105-115°F
- 2 eggs well-beaten
- 1 tsp. Salt
- 4 cups flour
- ½ cup butter, melted

### PREPARATION

Add yeast packet to warm milk, then mix with the sugar and let stand ½ hour. Add eggs, salt, flour, butter, and yeast mixture to your KitchenAid stand mixer. Knead with the dough hook until well combined. Cover and let stand overnight without refrigeration.

The next morning, punch down the dough. Take about ¼ of the dough at a time and roll each hunk out on a floured surface to pie-pan size, about ½ inch thick. Cut each of these round shapes into 8 wedges and roll up the wedges from the wide end. Place on a well-oiled cookie sheet and let rise 3-4 hours. Bake at 400° for 10 minutes.



ORIGINAL RECIPE FROM THE THREE RIVERS COOKBOOK VOL II