



Easy Big Fat Yeast Rolls

I've had lots of compliments on these over the years, and many people now have this recipe and it's the only one they use!

Ingredients

1 cup warm water
1 pkg active dry yeast
1/4 cup sugar
1 tsp salt
3 tbsl softend butter
1 egg, beaten
3 1/2-4 cups flour

Method

Put water and yeast in large mixing bowl and add next 4 ingredients. Beat with dough hook until well blended. Add 3 1/2 to 4 cups flour and mix until soft dough forms (should not be sticky). Put out onto floured board and knead a few times until smooth. Place in greased bowl, cover with plastic wrap and let rise in warm place approx. 45 minutes. Punch down and turn out onto floured board. Shape into 12 rolls and place in greased 13x9 in. baking pan. Let rise again about 30 minutes. Bake 350 for 20 minutes. Brush tops of rolls with butter. Recipe is easily doubled.

Enjoy,
Mary..

[Kathy Wright Moore](#) shared [June Tuttle Pace's photo](#).