



One-hour Rolls



1 c warm water

2 T yeast

¼ c sugar

1/3 c oil

1 egg, beaten

1 t salt

3 1/3 c flour

melted butter for brushing

In large bowl mix water, yeast, sugar and oil. Let stand for 15 minutes. Stir in egg and salt. Gradually mix in flour (dough will be slightly sticky). Cover with towel. Let stand for 10 minutes. Form 20 balls (handle dough with buttered hands) and place on large greased baking sheet. Cover again with towel and let rise 20 minutes. Bake at 375°F for 10 minutes. Brush warm rolls with melted butter.