



BUTTERMILK ROLLS

- 1 Tablespoon Sugar
- 1/4 Cup Lukewarm Water
- 1 Package Yeast
- 1 Cup Lukewarm Buttermilk
- 2 3/4 Cups Sifted Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1/4 Teaspoon Baking Soda
- 3 Tablespoons Shortening

DIRECTIONS

1. Stir sugar into water until dissolved.
2. Add yeast and let stand 10 minutes.
3. Stir to blend thoroughly.
4. Add buttermilk and stir to mix.
5. Sift flour with baking powder, salt and baking soda.
6. Add half the flour mixture to the yeast and milk.
7. Stir until well mixed.
8. Add melted shortening and mix thoroughly.
9. Add all but 2 tablespoons remaining flour.
10. Turn onto a lightly floured board. Use the 2 tablespoons flour for kneading.
11. Knead lightly but thoroughly for 10 minutes.
12. Cover with a bowl and let rest 20 minutes.
13. Shape into rolls and place on greased baking sheets.
14. Set in a warm place for 1 1/4 hours.
15. Bake in a 400 degree oven for 15 to 20 minutes.