

Overnight Rolls

Dissolve:

2 T. yeast
½ c. warm water

Combine:

½ c. butter, cut into pieces
1 c. very hot (boiling if your bowl can handle it) water
1 c. sugar
2 t. salt

Add:

2 eggs, beaten
1 c. cold water

Add

yeast mixture
8 ½ - 9 c. bread flour

Mix thoroughly, but you don't need to knead. Place in refrigerator overnight—I use a greased large plastic ice cream bucket, covered tightly with plastic wrap under the lid and something heavy on top.

Shape into rolls about three hours before baking. Bake in 400 degree oven about 10 minutes, depending on shape and size of rolls.

I make crescent rolls by dividing the dough into eight portions, rolling each portion into a circle (maybe 10-12" diameter?), and using a pizza cutter to cut the circle into eighths. Then I roll up the wedges, starting at the wide end. This makes 64 crescent rolls--enough for a big holiday meal.

Makes two 9 x 13" pans of cinnamon rolls.

Recipe is from my sister, Jeanne Kraus White. I think she got it from a Farm Journal cookbook.