

Refrigerator Roll Recipes

Dinner Rolls

2 TB dry yeast
2 cups warm water
1/3 cup sugar
1/3 cup butter
2 ½ tsp salt
2/3 cup nonfat dry milk
5-6 cups flour
(may use 1 -2 cups wheat flour)
1 egg

In the large bowl of an electric mixer, combine yeast and water. Let stand 5 minutes. Add sugar, butter, salt, dry milk, 2 cups flour and egg. Beat together until very smooth.

Add about 1-2 more cups flour, ½ cup at a time (in your mixer if it will take it, or by hand), until it is well mixed in. Gather dough together into a ball and put in a bowl that can be placed in the refrigerator. Cover the dough and refrigerate for several hours. *Please note: Soft dough makes lighter and more tender rolls. Always add flour gradually, and keep dough as soft as you can handle it.*

Use a small amount of flour on the counter for rolling and shaping the dough. Cut or mold into desired shaped. Place on greased baking sheets. Let rise in warm place until ready for oven (about 1 ½ hours). Cover the rolls while rising to prevent the surface from drying out.

Bake at 375 F for 15 to 20 minutes

Shape Variations:

Pan Rolls: Lightly grease 13x9 pan. Divide dough in half. Divide each half into 16 equal pieces. Shape each into a ball, pulling edges under to make a smooth top. Place

balls smooth side up in prepared pan. Bake 16-20 minutes or until golden brown.

Cloverleaf Rolls: Lightly grease 24 muffin cups. Divide dough into 24 equal pieces; divide each piece into thirds. Shape each into a ball, pulling edges under to make a smooth top. Place 3 balls smooth side up in each prepared muffin cup. Bake 14-18 minutes or until golden brown.

Crown Rolls: Lightly grease 24 muffin cups. Divide dough into 24 equal pieces. Shape each into a ball, pulling edges under to make a smooth top. Place 1 ball smooth side up in each prepared muffin cup. Using kitchen shears dipped in flour, cut balls of dough into quarters almost to bottom. Bake 14-18 minutes or until golden brown.

Swirl Rolls: Lightly grease cookie sheets. Divide dough into 32 equal pieces. On lightly floured surface, roll each piece into an 8 inch rope; tuck end under. Place 2 to 3 inches apart on prepared cookie sheets. Bake 12-15 minutes or until golden brown.

Bow Knot Rolls: Lightly grease cookie sheets. Divide dough into 32 equal pieces. On lightly floured surface, roll each piece into a 9-inch rope. Tie each into a loose knot. Place 2-3 inches apart on prepared cookie sheets. Bake 12-15 minutes or until golden brown.

Crescent Rolls: Lightly grease cookie sheets. Divide dough in half; shape into a ball. On lightly floured surface, roll each ball to a 15 inch circle. Spread each with 1 TB softened butter. Cut each circle into 16 wedges. Beginning at wide end of wedge, roll towards point. Place point side down 2-3 inches apart on prepared cookie sheets. Curve ends to form a crescent shape. Bake 12-15 minutes or until golden brown.

Cinnamon Rolls

1 cup softened butter
2 ½ cups warm water
¾ cup sugar
2 TB yeast
2 ½ tsp salt
4 eggs
8 – 8 ½ cups flour

Dissolve yeast in warm water. Add sugar, salt, butter and eggs. Mix in 4 cups flour and beat well. If your mixer will handle it add remaining flour and knead for 5 minutes. Put in large bowl and refrigerate overnight.

Generously grease cookie sheet. On lightly floured surface, roll out ½ dough into 20x12 inch rectangle. Put remaining ½ of dough back in fridge to keep cold.

Spread with ¼ cup softened butter. In small bowl, combine ½ cup sugar with 2 tsp cinnamon; blend well. Sprinkle over dough. Starting with 20-inch side, roll up jelly-roll fashion; pinch edges firmly to seal seams. Cut into 1 inch slices. *(Use a thread to cut the slices by sliding thread under the rolled log and crossing the threads on the top side and pulling tight).* Place cut side down in prepared pan. Cover, let rise in warm place until double. Bake at 350 F for 20 minutes. (Dough will keep in fridge for 7 days).

Powdered Sugar Glaze

2 cups powdered sugar
2 TB butter
1 tsp vanilla
3-4 TB milk or light cream

In medium bowl, combine powdered sugar, margarine, vanilla and milk until mixture has consistency of a glaze.

Brown Sugar Glaze

1/3 cup butter
¼ cup milk
1 cup brown sugar

3 cups powdered sugar
5 oz can evaporated milk

Boil first 3 ingredients together for 3 minutes. Add powdered sugar and evaporated milk. Spread icing on cinnamon rolls while hot.