



2 C Water (boiled)

3 T Crisco

2 Eggs Beaten

2 T Yeast

½ C Sugar

1 tsp. Salt

Flour

## Nana's Rolls

*This recipe comes to us from Josie's Nana. It is a favorite of Josie's that she looks forward to every Thanksgiving. We hope you enjoy!*

Let water cool then add Crisco, beaten eggs, salt, sugar. Mixture should be warm enough to add the yeast. Mix and add enough flour to make a soft dough. Cover and let rise for about an hour.

Punch down. Shape into dinner rolls and place in a butter greased pan. Cover and let rise another 30 minutes.

Bake @ 350 for 30-45 minutes or until they are golden brown and start to pull apart.

*Josie's Nana says that she always makes a double batch. We think that is because they are loved so much!*