

Easy Homemade Dinner Rolls

Ingredients

1 cup water (110 degrees F)..
2 packages yeast (Do not use the quick rising in this recipe)
1/2 cup butter, melted
1/2 cup sugar
3 eggs
1 teaspoon salt
4 1/4 cups flour

Directions

Combine water and yeast in lg bowl; let stand for 5 minutes.
With wooden spoon, stir in butter, sugar, eggs and salt.
Add flour, 1 cup at a time and beat in as much as you can.
(you will probably be able to use all the flour) Cover and
refrigerate for at least 2 hours, or up to 3 days.
Grease a 13×9 baking pan.
Turn dough out onto floured surface.
Divide into 24 equal pieces.
Roll each piece into a smooth round ball.
Place in rows in prepared pan.
Cover and let rise for 1 hour; until doubled.
Heat oven to 375*.
Bake until golden brown, about 17 minutes.

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