

## Mom's Thanksgiving Rolls, a.k.a. "Olde Mill" Sunday Rolls

Mix: ½ C shortening (or oil)

1/3 C sugar

1 tsp. salt

½ C boiling water

Add: 1 egg to above and stir

Dissolve: 1 pkg. yeast in ½ C warm water

Add this to the above.

Add 2 C whole wheat flour and 1 C white to the above.

Stir, knead briefly with some whole wheat flour, place in a greased bowl, turn the dough so that the top is greased, and refrigerate until firm (can be overnight if you wish). On a floured countertop, roll out until about ½ inch thick. Cut in circles using a drinking glass or a biscuit cutter (re-roll scraps to make more rolls). Melt a stick of butter in a 9 X 13 pan and dip each circle into the melted butter (both sides) and then fold the circle in half. Continue until all of the circles are buttered and folded. Let rise for about an hour or until doubled in size. Bake until browned in a 425 degree oven (I don't know how long—10--12 minutes or thereabouts—the recipe is vague!)