

Butter Pan Rolls

Ingredients:

2 packages yeast

½ cup warm water

4½ cups sifted flour

¼ cup sugar

1 teaspoon salt

6 tablespoons butter, melted & cooled

1 egg

1 cup milk, scalded & cooled

¼ cup butter, melted & cooled

Dissolve yeast & set aside until bubbly. Sift 2 cups flour with sugar & salt; add 6 tablespoons butter, egg, milk, & yeast; beat at high speed with a mixer for 2 minutes. Beat in the rest of the flour by hand. Cover & let rise until doubled (about 45 minutes).

Pour 2 tablespoons butter into 9x13" baking pan. Beat down batter & drop by spoonfuls – about 20 – into pan. Drizzle the rest of the butter over the dough. Let it rise until almost doubled (30 minutes). Bake at 425° for 12-17 minutes or until lightly browned. Serve hot.