

## Charlie Moore's Yeast Rolls

Here is Mr. Charlie Moore's roll recipe. It was in the *Weakley County Press* when he passed away. You will need to break it down; it makes 140 rolls.

### Ingredients

- 2 oz. dry yeast
- 1 cup melted shortening
- 3/5 cup sugar
- 1/4 cup dry milk
- 1-1/2 quarts water
- 4-1/2 pounds of flour
- 2-2/5 tablespoons of salt

### Preparation

- Add yeast to lukewarm water.
- Blend and add shortening.
- Blend dry ingredients together and slowly add liquid mixture.
- Add a little more warm water if needed.
- Let dough rise until increased 2x in volume.
- Form into rolls and bake 8-12 min at 350.