

Easy Yeast Roll Biscuits

Prep Time 1 hour **Cook Time** 25 minutes **Total Time** 1 hour 25 minutes

Ingredients

- ½ cup solid vegetable shortening (Crisco)
- ½ cup sugar
- 1 ½ teaspoons salt
- 2 packets fast acting yeast
- 5 cups all purpose flour, divided use
- 2 large eggs
- ½ cup salted butter (1 stick), melted (plus more for brushing baked rolls with)
- 1 ½ cups very warm water

Instructions

- Place sugar, salt, 2 cups of flour, and yeast in a large mixing bowl.
- Cut in shortening with a long tined fork or pastry cutter.
- Add eggs, beating lightly with fork before stirring them in.
- Add remaining flour, melted butter, and water.
- Stir together well. Mixture will look like a lumpy blob.
- Cover with a dish towel and let sit in a warm place for twenty minutes.
- After twenty minutes, turn dough out onto a floured surface.
- Sprinkle flour over the top and knead three or four times.
- Pat out into a square that is about ¾ inch thick.
- Cut into squares with a pizza cutter.
- Place squares into a greased 9"×13" pan and cover with clean kitchen towel.
- Let rise in a warm place for another twenty minutes.
- Take the pan out of the oven (if you are using the oven to let the bread rise) after it has risen and then preheat the oven to 350F degrees.
- Bake at 350F for about 25 minutes, or until tops are golden. Brush rolls with melted butter.