

Bow! ROLLS 90 Minute Dinner Rolls

1 doz 6

2 - $2\frac{1}{2}$ cups unsifted flour

2 tablespoons sugar

$\frac{1}{2}$ teaspoon salt

1 pk. Active dry yeast

$\frac{1}{2}$ cup milk

$\frac{1}{4}$ cup water — 2 tablespoons oil

Mix $\frac{3}{4}$ cup flour, sugar, salt and undissolved yeast. Heat milk, water and oil to $120^{\circ}\text{F} - 130^{\circ}\text{F}$. Gradually add to dry ingredients and beat 2 min. at medium speed of mixer. Add $\frac{1}{4}$ cup flour. Beat at high speed 2 min. Stir in enough additional flour to make soft dough. On floured board knead 2 to 3 min. Divide dough into 12 equal pieces. Shape into balls. Place in greased 8-inch round pan. Pour a 1-inch depth