

## Sunday Rolls

1 pkg dry yeast

1 1/4 cups warm water

1 tsp. salt

1/2 cup sugar

2 eggs, beaten

1/2 cup oil

Approximately 4 cups all purpose flour

Mix yeast, warm water, salt, and sugar. Add eggs & oil and mix thoroughly. Gradually stir in flour. Cover and let rise until double in size.

Place dough on a lightly floured surface and knead lightly. Form into rolls and place on a greased baking dish. Let rise until rolls have doubled in size. Bake at 400 degrees for 10 to 12 minutes or until golden brown. Remove from oven and brush tops with melted butter.

\*Instead of making into rolls, you can roll out dough on a floured surface, until 1/2 inch thick and cut into rolls.