

# Easy Big Fat Yeast Rolls

I've had lots of compliments on these over the years, and many people now have this recipe and it's the only one they use!

My daughter made these for Christmas one year and, as you can see, they turned out fantastic!

This recipe is **easy, no fail**. Even **beginners have great luck** making them. Simply follow the instructions and you too can make delicious easy, big fat yeast rolls at home.

## **Ingredients :**

1 cup warm water  
1 pkg. active dry yeast  
1/4 cup sugar  
1 tsp. salt  
3 Tbsp. softend butter (or non-dairy equivalent)  
1 egg, beaten  
3 1/2-4 cups flour

To Make this Recipe You'll Need the following ingredients:

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## **Directions :**

Put water and yeast in large mixing bowl and add next 4 ingredients. Beat with dough hook until well blended. Add 3 1/2 to 4 cups flour and mix until soft dough forms (should not be sticky). Put out onto floured board and knead a few times until smooth. Place in greased bowl, cover with plastic wrap and let rise in warm place approx. 45 minutes. Punch down and turn out onto floured board. Shape into 12 rolls and place in greased 13x9 in. baking pan. Let rise again about 30 minutes. Bake at 350 degrees for 20 minutes. Brush tops of rolls with butter (or equivalent).