

Refrigerator Yeast Bread

1 pkg. yeast
1 c. lukewarm water
3 eggs
1 t. salt
1/4 c. sugar (loaf of bread and dinner rolls) 3/4 c. sugar (sweet roll dough)
1/2 c. melted shortening or oil
4 - 5 c. flour

1. Dissolve yeast in lukewarm water.
2. Beat 3 eggs in large mixing bowl of mixer.
3. Add salt sugar and oil.
4. Add yeast mixture.
5. Add flour, 1 c. at a time. Stirring after each addition. After 2 cups switch to dough hooks or beat with a wooden spoon.
6. Knead dough for 10 minutes.
7. Place dough in greased bowl.
8. Cover with waxed paper and let rise in refrigerator.
9. Shape. Let Rise. Bake at 350.