

Pam's Pan Rolls

Pam Oshlo - Katy, TX

Treasure Classics - National LP Gas Association - 1985

Yield: 3 to 4 dozen rolls

*1/2 cup sugar
2 packages dry yeast
4 cups warm milk
1/2 cup oil
1 tablespoon salt
8 1/2 cups all-purpose flour
margarine, melted*

Preparation Time: 45 minutes

Bake Time: 18 minutes

In a mixer bowl, place the sugar, yeast and warm milk. Let set for 10 minutes. Add the oil and mix well. Add the salt. Stir.

Add the flour, one cup at a time, blending well after each addition. Blend until the dough is soft, yet not sticky to the touch. Place in a greased bowl. Turn over once and let rise in a warm location (covered) until doubled.

Shape into rolls. Dip each roll top in melted margarine. Let rise until double in bulk.

Bake at 350 degrees for 15 to 18 minutes.

Per Serving (excluding unknown items): 5859 Calories; 153g Fat (23.6% calories from fat); 147g Protein; 961g Carbohydrate; 33g Dietary Fiber; 133mg Cholesterol; 6903mg Sodium. Exchanges: 53 1/2 Grain(Starch); 1/2 Lean Meat; 4 Non-Fat Milk; 27 1/2 Fat; 6 1/2 Other Carbohydrates.