

Grandma's Danish Rolls

- 4 cakes yeast
- 1 cup lukewarm water
- 1 Tbsp white sugar
- 1 cup scaled milk
- 7 cups flour
- 6 Tbsp shortening, butter or margarine
- 1/2 cup white sugar
- 3 eggs, beaten
- 1 tsp salt
- 1/2 tsp vanilla extract
- 1/2 tsp lemon extract



Recipe Instructions

1. Soften yeast and 1 Tbsp sugar in water. Add milk and 3 cups flour. Beat well.
2. Cream the shortening and sugar and add eggs, salt, and flavorings. Add to yeast mixture and add remaining flour to make a soft dough. Let rise 1/2 hour.
3. Roll out about 1 inch thick and spread 3/4 c butter or shortening or margarine on it. Fold dough over 1/3 and place shortening on another 1/2 and fold again. Chill in fridge 1/2 hour.
4. Roll out again and fold in fourths. Return to fridge another 1/2 hour. Remove and let stand for 10 minutes, then roll out into a rectangle and slice into 1 inch strips. Twist into rolls and let rise.
5. Bake 12-15 minutes at 375F. Frost with bakers frosting.