

## Light & Fluffy Rolls

These rolls have their own little personalities and will bake up differently every time.  
Mix and match the flavours in every batch!

Prep Time: 15 minutes + overnight refrigeration + 1 hour resting | Baking Time: 15 minutes  
Makes: 20 rolls | Freezing: excellent

2	pkgs <b>Fleischmann's</b> ® Instant Quick-Rise Yeast (2 ¼ tsp/11 mL each)	⅓	cup (75 mL) <b>Crisco</b> ® All Vegetable Shortening
½	cup (125 mL) warm water (110-115°F/45-56°C)	2	eggs
1	tbsp (15 mL) sugar	2	tsp (10 mL) salt
½	cup (125 mL) warm <b>Carnation</b> ® Fat Free Evaporated Skim Milk (110-115°F/45-56°C)	3 ½	-4 cups (875 mL-1 L) <b>Robin Hood</b> ® Best for Bread Flour, divided

1. In a large mixing bowl, dissolve yeast in water and sugar. Let stand for 10 minutes until doubled in size. Add milk, shortening, eggs, salt and 3 cups (750 mL) flour.
2. Beat on medium speed for 2 minutes. Stir in just enough flour to form a soft dough. Mixture will be sticky. Do not knead. Cover and refrigerate overnight.
3. Grease 20 muffin cups.
4. Punch dough down. Turn onto a lightly floured surface; divide into 20 portions about 2 oz (56 g) each. Divide each portion in half and shape into balls. Place 2 balls side by side in each muffin cup.
5. Lightly cover with plastic wrap or a dish towel and let rise in a warm place until doubled in size, about 1 hour.
6. Preheat oven to 375°F (190°C).
7. Bake 12-15 minutes until golden brown. Remove from pan onto wire racks.

### Variations

- Mix in 2 tbsp (30 mL) chopped fresh rosemary and 1 tbsp (15 mL) chopped garlic when making the dough
- Add 1 cup (250 mL) grated **Ivanhoe**® Sharpe Cheddar when making the dough
- Brush tops of rolls with beaten egg. Sprinkle pumpkin and sunflower seeds on dough in muffin cups (any kinds of seeds will work)
- Can be braided or twisted



Canadian Wheat Makes it Good