

CopyCat 0'Charley's Yeast Rolls

Ingredients

1/2 Cup Vegetable oil
1/2 Cup Water, Boiling
1 Teaspoon Salt
1/3 Cup Sugar
1/2 Cup Water, Warm
1 package Yeast active dry yeast
1 Egg Beaten well
3 cups Flour

Directions

Mix vegetable oil, boiling water, salt, and sugar

Mix and pour into oil mixture warm water, and 1 package dry yeast

Add beaten egg mix well

Add flour and form into a ball

Lightly flour this ball and put into a bowl. Let rise for 2 hours.

Shake the bowl so the ball drops down in size somewhat. Then pinch off 3 pieces for each roll. Then roll into little balls.

Place the 3 balls in a well-greased muffin pan. Let rise for 2 hours.

Bake at 400 degrees for 10-15 minutes.