

# CopyCat O'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.