



Fairdale Speedy Rolls

Yield – 200 servings

Ingredients

10 lbs. Flour
¼cup Salt
3 cups Sugar
2 cups Nonfat Dry Milk
2 cups dried, whole Eggs
1 cup Butter
¾cup Dry Yeast
3 ¼qts. Warm Water

How to Prepare

1. Measure out dry ingredients the day before and leave in covered container overnight. Leave butter at room temperature.
2. Mix yeast in 1 qt. of lukewarm water and let stand for 10 minutes.
3. Add dried eggs to other dry ingredients and fluff or stir. Add softened butter, remaining water and yeast mixture to other dry ingredients. Mix well. Shape dough into a ball and let rise in a warm place until double in bulk.
4. Butter hands and shape into bubble rolls.
5. Place on greased 18"x26" baking sheet, 48 rolls per pan.
6. Let rolls rise until double in bulk, 45 min.
7. Bake in 400°F conventional oven for 20 minutes or 350°F convection oven for 15 minutes until done and brown.

*****Nutritional Information Per Serving*****

Calories = 122	Saturated Fat = 0.30g	Dietary Fiber = 0.82g	Vitamin C = 0.18mg
Carbohydrate = 23.11g	Cholesterol = 8mg	Protein = 3.72g	Calcium = 25.17mg
Total fat = 1.53g	Sodium = 166mg	Vitamin A = 13RE	Iron = 1.32mg

Recipe provided by Fairdale Schools, Fairdale, Kentucky

