

Poppy Seed Rolls

Yield: 1-1/2 dozen.

Ingredients

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 1/4 cup plus 1 teaspoon sugar, divided
- 1 cup warm milk (110° to 115°)
- 1/2 cup shortening
- 1-1/2 teaspoons salt
- 1 egg, beaten
- 3-3/4 to 4 cups all-purpose flour
- Butter or margarine, melted
- Poppy seeds

Directions

1. In a mixing bowl, dissolve yeast in water. Add 1 teaspoon of sugar; let stand for 5 minutes.
2. Beat in milk, shortening, salt, egg and remaining sugar.
3. Add enough flour to form a soft dough.
4. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes.
5. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
6. Punch the dough down. Divide into 18 portions; shape into balls.
7. Place in greased muffin cups. Cover and let rise until doubled, about 30 minutes.
8. Brush tops with butter; sprinkle with poppy seeds.
9. Bake at 375° for 11-13 minutes or until golden brown.
10. Remove from pans to wire racks.