

## Fast Yeast Rolls

1/3 c. warm water (105° - 115°)

1 pkg. active dry yeast

2 tbsps. sugar

3 c. all-purpose flour

1 tsp. salt

1 large egg

1/3 c. cold water

2 tbsps. oil

Dissolve yeast in warm water with sugar, in measuring cup. Let stand until bubbly.

In food processor with metal blade, combine flour and salt. Combine egg, cold water and oil. With motor running, pour yeast mixture in, followed by egg mixture.

process until dough forms a ball and leaves sides of bowl. if dough is sticky, add 2 tbsps. flour at a time, processing after each addition. Knead dough by running motor about 30 seconds.

remove bowl from base of machine, cover with large towel and place in warm place. Allow dough to rise until double, 30-45 minutes.

grease 12 large muffin cups. Remove dough from bowl and punch down. Spoon into muffin cups. Cover lightly and let rise again in a warm place until dough reaches tops of the muffin cups, about 20-30 minutes. heat oven to 400°. Bake 15-20 minutes.

Makes 1 dozen