



Parker House Rolls
By Gerald Cullens

This recipe is from Pat Cullens. She would make these for special occasions and family reunions.

1 package yeast
1 1/2 c lukewarm water

1 c unseasoned mashed potatoes
2/3 c sugar
2/3 c shortening
2 eggs
1 1/2 t salt

6 to 7 cups flour
Makes about 4 dozen rolls

Pour package of yeast into lukewarm water and let sit for about 15 minutes. Mix together the potatoes, sugar, shortening eggs, and salt. Pour water and yeast mixture into potato mixture and mix well. Slowly add flour 1 cup at a time until it forms a dough consistency. Knead about 10 to 15 minutes. Cover your bowl. Let rise in warm place until double in size. Punch dough down to roll dough out. Cut with round cookie cutter. Crease in middle. Brush with butter. May fold over. Let rise again. Bake at 350 degrees until golden brown. Approximately 10-20 minutes. You may need to change the temperature and time depending on your oven and altitude.



Mom's BREAD

Dissolve 1 pkg. yeast in $\frac{1}{4}$ c. lukewarm water & 1 T. sugar. Let stand 5 to 10 minutes. To 2 c. water, add 1 T. salt, 3 T. sugar and 2 T. lard. Add 2 c. flour and beat well. Add yeast & beat well. Add remaining 5 c. flour as you mix. Knead well. Let rise twice before making loaves. Bake for 10 minutes @ 400° then 40 minutes @ 325° .