

Flowerree's Overnight Rolls

We've fiddled with this recipe over the years, adding butter for some of the vegetable shortening. Suit yourself. I do believe that some shortening is needed to make a light roll. And as for the flour, I have made them with White Lily, which makes a softer roll and with unbleached King Arthur, which makes a firmer roll. Our mothers and grandmothers knew a lot about rolls. But flour was flour to them. They didn't have the choices we do today.

Makes 6 dozen rolls

Prep: 20 minutes

Rise: 1 1/2 hours

Bake: 10 to 12 minutes

1 cup vegetable shortening (or 1/2 cup shortening and 1 stick salted butter)

3/4 cup sugar (or slightly less for a less sweet roll)

2 cups boiling water

2 packages active dry yeast

1/4 teaspoon salt

2 large eggs, beaten

6 cups all-purpose flour

8 tablespoons (1 stick) salted butter, melted (nice to get a good salted European butter like Kerrygold)

1. Place the vegetable shortening and sugar in a large bowl. Pour boiling water over and stir to melt the shortening and dissolve the sugar. Let the mixture cool 10 minutes, or until warm. Stir in the yeast to dissolve it. Stir in the salt and beaten eggs. Stir in the flour, gradually, until the mixture comes together into a mass. It will be thick and sticky. Cover the bowl with plastic wrap and chill overnight.

2. The next morning, brush a little of the melted butter into cake layer pans or onto a large sheet pan that has a 1-inch rim and set the pan aside. Turn the dough out onto a generously floured work surface. Roll with a floured rolling pin until the dough is about 1/3-inch thick. Cut into 2-inch rounds using a glass dipped in flour or a floured biscuit cutter. Dip the rounds in melted butter, fold in half, and place the folded rolls in tight rows in the pan. Brush the rolls with more melted butter, if desired. Cover the pan with a light kitchen towel and place in a warm place to rise until doubled, 1 1/2 hours.

3. Place a rack in the center of the oven, and preheat the oven to 400 degrees. Uncover the rolls and place the pan in the oven. Bake until they are lightly browned and cooked through, 10 to 12 minutes. Brush with more melted butter, if desired, and serve warm.