

KDS Lunchroom Rolls – Nola Henry, KDS Lunchroom Manager

10 pounds bread flour
1 ½ pounds shortening
1 ½ cups honey
1 quart milk powder
¾ cup yeast (instant)
½ cup salt
1 gallon water at 120° temperature



Mix water, shortening, and honey. In a separate bowl, mix flour, salt, yeast, and milk powder. Add to liquid mix. Mix for 10 minutes. Spray dish pan with cooking spray and pour dough into pan. Let rise until double. Work dough and roll out. Cut into rolls with biscuit cutter. Place rolls on baking sheet and butter tops. Let rise and bake until golden brown. Makes 180 rolls.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT E-News* October, 2015.