

Basic sweet dough

$\frac{3}{4}$ cup milk

$\frac{1}{2}$ cup sugar

$1\frac{1}{4}$ tsp salt

$\frac{1}{2}$ cup butter or oleo

$\frac{1}{3}$ cup warm water

2 pkg active dry yeast

2 eggs

put warm water in a bowl (Kitchenaid). Put the yeast in warm water. Stir.

Warm milk with butter in microwave (not too warm - lukewarm). Enough for the butter to melt.

Stir in sugar & salt into the warm milk. Add the eggs and 4 cups flour. Attach to mixer & dough hook. Use speed 2 & mix.

for 3 minutes.

add more flour until dough
^{sticks} to dough hook & clears sides
of bowl. (about 5 minutes).

Knead on speed 2 for 7 to 10
minutes longer or until
dough is smooth & elastic ^p

^{or} Place in greased bowl ^{turning}
to grease top. ~~Cover~~ & let rise
in a warm place free from
draft until doubled in bulk
about 1 hour.

Punch dough down & shape
and let shaped rolls rise
for 40 minutes. Bake at 350
for 20 minutes