



## Blue Ribbon Overnight Rolls

 Vegetarian

READY IN



60 min.

SERVINGS



24

CALORIES



138 kcal

BREAD

### Ingredients

- 0.3 ounce active yeast dry
- 0.5 cup butter melted
- 2 eggs beaten
- 4 cups flour all-purpose
- 1 cup warm milk
- 1 teaspoon salt
- 0.5 cup sugar white

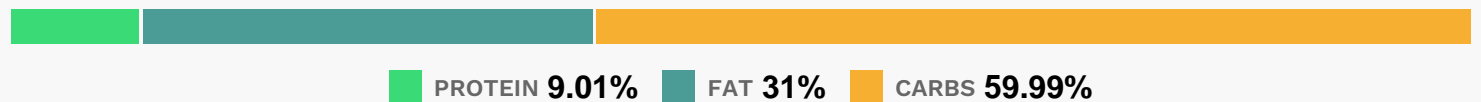
### Equipment

- bowl
- baking sheet
- oven
- wax paper

## Directions

- In a large bowl, mix together yeast, milk and sugar.
- Let stand for 30 minutes.
- Mix eggs, butter and salt into yeast mixture.
- Mix in flour, 2 cups at a time. Cover with wax paper.
- Let dough stand at room temperature overnight.
- In the morning, divide the dough in half.
- Roll each half into a 9 inch round circle.
- Cut each round into 12 pie shaped wedges.
- Roll up each wedge starting from wide end to the tip.
- Place on greased cookie sheets.
- Let stand until ready to bake.
- Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes.

## Nutrition Facts



## Properties

Glycemic Index:9.71, Glycemic Load:14.59, Inflammation Score:-2, Nutrition Score:4.0082608526168%

## Nutrients (% of daily need)

Calories: 138.09kcal (6.9%), Fat: 4.75g (7.31%), Saturated Fat: 2.77g (17.31%), Carbohydrates: 20.67g (6.89%), Net Carbohydrates: 20.03g (7.28%), Sugar: 4.72g (5.24%), Cholesterol: 25.03mg (8.34%), Sodium: 136.98mg (5.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.11g (6.21%), Vitamin B1: 0.2mg (13.56%), Selenium: 8.48µg (12.11%), Folate: 46.9µg (11.73%), Vitamin B2: 0.15mg (8.7%), Manganese: 0.14mg (7.24%), Vitamin B3: 1.36mg (6.82%), Iron: 1.04mg (5.78%), Phosphorus: 43.04mg (4.3%), Vitamin A: 154.45IU (3.09%), Fiber: 0.64g (2.57%),

Vitamin B5: 0.23mg (2.3%), Calcium: 19.01mg (1.9%), Zinc: 0.26mg (1.75%), Copper: 0.03mg (1.72%), Magnesium: 6.5mg (1.62%), Vitamin B12: 0.1µg (1.6%), Potassium: 46.66mg (1.33%), Vitamin B6: 0.03mg (1.31%), Vitamin D: 0.19µg (1.23%), Vitamin E: 0.17mg (1.11%)