



Refrigerator Yeast Rolls

READY IN



45 min.

SERVINGS



1

CALORIES



5014 kcal

Ingredients

- 0.3 oz active yeast dry
- 6 cups bread flour
- 0.5 cup butter melted
- 1 serving orange butter
- 2 large eggs
- 0.5 teaspoon salt
- 0.5 cup shortening
- 0.5 cup sugar
- 2 cups warm water (105° to 115°)

Equipment

- bowl
- oven
- knife
- blender
- cake form

Directions

- Stir together yeast and warm water in a medium bowl; let mixture stand 5 minutes.
- Stir together flour, sugar, and salt in a large bowl.
- Cut shortening into flour mixture with a pastry blender until crumbly; stir in yeast mixture and eggs just until blended. (Do not overmix.) Cover and chill 8 hours.
- Roll dough to 1/4-inch thickness on a well-floured surface (dough will be soft); cut with a 1 1/2-inch round cutter, rerolling dough scraps as needed.
- Brush rounds with melted butter. Make a crease across each round with a knife, and fold rounds in half, gently pressing edges together to seal.
- Place in a 15- x 10-inch jelly-roll pan and a 9-inch round cake pan. (Edges of dough should touch.) Cover and let rise in a warm place (85), free from drafts, 45 minutes or until doubled in bulk.
- Preheat oven to 40
- Bake rolls 8 to 10 minutes or until golden.
- Serve with Orange Butter.

Nutrition Facts



PROTEIN 8.49% FAT 39.8% CARBS 51.71%

Properties

Glycemic Index:237.09, Glycemic Load:422.25, Inflammation Score:-10, Nutrition Score:57.91782608361%

Nutrients (% of daily need)

Calories: 5014.28kcal (250.71%), Fat: 221.42g (340.65%), Saturated Fat: 91.56g (572.28%), Carbohydrates: 647.29g (215.76%), Net Carbohydrates: 627.38g (228.14%), Sugar: 102.57g (113.96%), Cholesterol: 626.78mg (208.93%), Sodium: 2114.07mg (91.92%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 106.32g (212.64%), Selenium: 330.8µg (472.57%), Manganese: 6mg (299.86%), Folate: 463.9µg (115.97%), Phosphorus: 999.09mg (99.91%), Vitamin B1: 1.45mg (96.4%), Vitamin E: 13.08mg (87.22%), Fiber: 19.91g (79.63%), Copper: 1.55mg (77.58%), Vitamin B2: 1.25mg (73.52%), Vitamin A: 3516.3IU (70.33%), Vitamin B5: 6.6mg (66.02%), Vitamin K: 65.4µg (62.29%), Zinc: 8.39mg (55.96%), Magnesium: 210.46mg (52.61%), Vitamin B3: 10.47mg (52.37%), Iron: 8.81mg (48.94%), Potassium: 986.36mg (28.18%), Vitamin B6: 0.56mg (27.92%), Calcium: 216.01mg (21.6%), Vitamin B12: 1.1µg (18.27%), Vitamin D: 2µg (13.33%)