

Red Apple Inn Rolls

submitted by Arlene Thomas

1 c. boiling water	2 ½ pkg. Yeast
1 cup. Butter	1 c. warm water
2/3 c. sugar	2 eggs
2 tsp. Salt	6 c. flour

Pour boiling water over butter, sugar, and salt; let cool.

Dissolve yeast in warm water and beat in eggs.

Add to cooled butter mixture.

Add flour, mixing well.

Let set overnight, covered, in refrigerator.

Shape 2 hours before baking.

Brush top of rolls with melted butter as they are shaped.

Bake at 425 degrees for 12 minutes. Makes 60 rolls.