



Best Buttermilk Rolls

- 2 pkg. yeast
- 3 Tbsp. sugar
- 4 1/2 cup flour
- 1 tsp. salt
- 1/2 tsp. soda
- 1 1/2 cups buttermilk
- 1/2 cup corn oil
- 3 Tbsp. butter or margarine, melted

Combine yeast, 1/4 cup lukewarm water and 1 Tbsp. sugar in large bowl; stir until yeast is dissolved. Set aside.

Sift flour, salt and soda together.

Heat buttermilk over low heat until lukewarm; combine with yeast mixture. Add remaining sugar and corn oil; mix well.

Add flour mixture, 2 cups at a time; mix well. Let stand for 10 minutes; knead for 5 minutes. Shape into rolls; place on greased pans.

Brush tops with melted butter. Let rise for 30 minutes.

Bake in 400 degree preheated oven for 8 to 10 minutes or until done.