

Refrigerator Dough

Source: Oma

Ingredients

- 1½ cups lukewarm water or potato water
- ⅔ cup sugar
- 1½ tsp. salt
- 1 cake compressed yeast (or at least 2 pkg dry yeast dissolved in ½ c. water and pinch of sugar)
- ⅔ cup soft shortening
- 7 to 7½ cups flour, or until not sticky

Method

Mix water, sugar and salt together.

Crumble the yeast into mixture and stir until dissolved. Add 2 eggs and ⅔ c. soft shortening.

Mix with spoon then with hands, 1 c lukewarm mashed potatoes and 7 to 7½ cups flour, or until not sticky.

Knead until smooth.

Place in refrigerator (if wish to keep for several days) otherwise shape into desired rolls, cover and let rise until light (about 1½ to 2 hours). Bake 12 to 15 minutes at 400 degrees.

This dough is fabulous for all sorts of dinner rolls, crescent rolls etc. etc.

Cinnamon Rolls

I roll out part of this dough into a circle or oblong shape, spread with butter and cover with brown sugar, and sprinkle with cinnamon (and chopped nuts if desired). Roll this dough up, starting at the bottom into a long roll and cut into 1½ to 2-inch widths. Place in cake pan that has been buttered and sprinkled generously with brown sugar, cinnamon, nuts and drizzled with light Caro syrup. After it has baked turn upside down on a plate and divine gooey part will be on top. Eat and weep.

Wreath

Make roll as above and place on foil-covered cookie sheet (with sides) and shape into a circle or partial circle. With a scissors, make cuts part way through the roll, about 1½ to 2 inch apart and twist the rolls slightly to show insides. Bake. When cool top with powdered sugar frosting drizzle and top with half Maraschino cherries and nut pieces.

Notes

You will need more butter, light Caro syrup, cinnamon, nuts, cherries, brown sugar....depending on what you are making.

I think this dough might work to make Monkey Bread.