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Ingredients:

- 2 pkg yeast
- 1-2 tsp sugar
- 1 cup lukewarm water
- 1 cup boiling water
- ¾ cups sugar
- 2 eggs
- 7 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

ICE BOX ROLLS

Directions:

In a mixing bowl combine the first three ingredients and set aside.

Mix crisco, sugar and boiling water together and set aside.

Sift flour, soda, baking powder, and salt

Add flour to liquid mixture, flour will be sticky. Cover tightly and refrigerate overnight.

Preheat oven to 400 $^{\circ}$

Next day knead on floured board. You can roll into 3 balls put in muffin pans or you can cut with biscuit cutter and fold over to place on cookie sheet. Either way, place on greased baking pan. Allow to rise and bake at 400° until done.



The ***** Swanson Morris Team

