

TIM FARMER'S COUNTRY KITCHEN

LOIS' SWEET YEAST ROLLS

1/3 cup sugar
1 package active dry yeast
1 1/4 cup warm water
1/2 teaspoon salt
1/3 cup vegetable oil
3 1/2 cups all purpose flour



Mix together all ingredients until dough-like consistency. Add more flour if needed. Let rise on counter for 2-3 hours, then place in refrigerator until ready to bake. Heat oven to 425 degrees. Grease muffin tin and roll dough into small balls. Place three balls into each tin. Cook for 15 minutes or until golden brown. Remove and brush with butter before serving.