



Refrigerated Sour Dough Rolls

Servings: 0

Ingredients

Sourdough rolls
2 packages of dry yeast
1/3 cup warm water
1 cup sourdough starter
1/2 cup oil
3 eggs well beaten
1 cup warm water
1/2 cup sugar
2 t salt
4 1/2 to 5 1/2 cups flour

Directions

Soften yeast in 1/3 cup warm water and set aside

in a bowl combine starter, oil, eggs, water, sugar, salt, and 2 cups flour.

stir by hand 1 min.

stir in softened yeast and the rest of the flour to make dough pull from bowl,

let rise until doubled in a warm place and covered.

punch down and refrigerate covered overnight.

roll out and rise and bake at 400 for 12 to 15 mins.

makes 2 to 3 dozen.

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