

# MILLIE'S ROLLS

Written on the inside front cover of her copy of James Beard's book "James Beard's Theory & Practice of Good Cooking" which was for "Consumer Reports Readers".

- 2 packages dry yeast
- ½ C warm (not hot) water
- 1 ¼ C milk (lukewarm)
- ½ C Butter
- ½ C Sugar
- 2 eggs
- 1 tsp Salt
- 5 ½ - 6 C Flour

Soften Yeast in warm water.

In Bowl combine cooled milk with melted butter, eggs, sugar, salt with yeast.

Beat in 1 C flour at a time.

Dough should be soft.

Place in bowl, let rise.

Make rolls – brush top with (yolk milk).

Sprinkle with poppy seeds or sesame seeds.

Bake 12 min at 400.

(See next page for images)

Consumers Union Edition  
for Consumer Reports Readers

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**JAMES  
BEARD'S  
THEORY &  
PRACTICE OF  
GOOD  
COOKING**

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The hows, the whys, the techniques, the basics as well as the subtle nuances of good cooking. With more than 300 recipes and variations that put theory into practice.



Rolls 400 - 12 min  
3 doz rolls

2 packages dry yeast  
 $\frac{1}{2}$  C warm (not hot water)  
 $1\frac{1}{4}$  C milk (lukewarm)  
 $\frac{1}{2}$  C butter -  $\frac{1}{2}$  C sugar  
2 eggs - 1 tsp salt  
 $5\frac{1}{2}$  - 6 C flour

Soften yeast in warm water  
In bowl combine cooled  
milk add melted butter, eggs  
sugar, salt with yeast  
Beat in 10 fl at time  
Dough should be soft.

Place in bowl cover let rise  
make rolls - brush top  
with (yolk milk) sprinkle  
with poppy or sesame seeds  
Bake 12 min  
400

9 mat flour  
1 C flour  
6 Tbsp butter  
3 Tbsp ice water