Yeast Rolls

**Ingredients (Yield: 8 rolls)**

2 Tablespoons shortening

3 Tablespoons white sugar

1 cup hot water

1 (.25 ounce) package active dry yeast

1 egg, beaten

1 teaspoon salt

2 ¼ Cups all-purpose flour

**Directions:**

In a large bowl, mix together shortening, sugar and hot water. Allow to cool until lukewarm. Add yeast package and mix until dissolved.  Mix in the egg, salt, and flour. Cover and allow it to rise until doubled in size. (We put ours into the refrigerator (to rise) until the next day, but you could leave it on the counter and bake an hour or so later depending on the temperature in the room.)

Preheat the oven to 425 degrees. Grease 8 muffin cups in the tin. Divide the dough into the cups and allow it to rise again until doubled in size.

Bake for 10-12 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.