



## Corn Muffin Rolls

(Yield: 3 dozen)

- 1 cup milk
- ¼ cup sugar
- 1 tsp. salt
- 1 cup corn meal
- ¼ cup butter
- 1 pkg. active dry yeast or 1 cake compressed yeast
- ¼ cup water, lukewarm or warm (see below)
- 2 eggs, well beaten
- 3 ¼ cups sifted Heckers or Ceresota Unbleached Flour

Scald milk; add sugar, salt, butter and corn meal. Cool to lukewarm (85°). Dissolve dry yeast in ¼ cup warm water (110°) or compressed yeast in lukewarm water (85°). Add yeast and eggs to corn meal mixture; mix well. Add flour a little at a time, mixing thoroughly. Turn out onto floured board and knead until smooth. Place in a greased bowl, cover and let rise in warm place until doubled in bulk (about 1 ½ hours). Grease cookie sheets. Punch down dough and turn out onto floured board. Roll to ¾" thickness. Cut with 2" round cookie cutter. Place on greased cookie sheets 1" apart. Cover with cloth; let rise until almost double in size (about ½ hour). Preheat oven to 425° (hot). Bake 15-20 minutes.