

# "Baking Powder Rolls"



## Royal Dinner Rolls

Sift together 4 cups flour, 1 teaspoon salt, and 6 teaspoons Royal Baking Powder. Rub in 1 tablespoon shortening; add  $1\frac{1}{2}$  cups milk and mix to smooth dough; turn out on floured board; knead well to make smooth. Cut dough into small pieces to make rolls about  $4\frac{1}{2}$  inches long by 2 inches wide; form each into smooth roll with square ends. Place on greased pans far apart and stand in warm place 20 minutes. Brush with butter; bake in very hot oven 10 minutes; brush again with butter; bake 5 minutes and serve hot.