

## Parkerhouse Rolls

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|--------------------------------------------------------------------------|----------------------------------------|
| 1 Cupful of Milk<br>Scalded and Cooled                                   | 2 Tablespoonfuls of<br>Butter          |
| 1 Cake of Compressed<br>Yeast or $\frac{1}{2}$ Cupful<br>of Liquid Yeast | 2 Tablespoonfuls of<br>Sugar           |
| $\frac{1}{4}$ Cupful of Lukewarm<br>Water                                | $1\frac{1}{2}$ Teaspoonfuls of<br>Salt |
|                                                                          | Flour                                  |

**D**ISSOLVE the yeast in water; melt the butter in scalded milk; combine all the ingredients except the flour. Add the flour gradually, beating vigorously until no more flour can be beaten in. Cover, and allow to rise until it is three times the original bulk. Roll out half an inch thick, cut, spread one side with butter and fold over. Put into buttered tins to rise, placing about an inch apart. Butter the tops, bake, when light, in a hot oven for fifteen or twenty minutes.