Eazy Peazy Gal™

Clover Leaf Rolls

My mother made these all of her life with love for her children and grandchildren.

- 1 cup milk
- 2 tablespoons sugar
- 1 packet yeast
- 1 egg
- 2 tablespoons butter
- 1 teaspoon salt
- 1/4 cup lukewarm water
- 3 1/2 to 4 cups flour

- Heat milk.
- Add butter and cool until warm on wrist.
- Dissolve yeast in water.
- Mix together to form a soft but not sticky dough.
- Knead.
- Let rise until doubled (about an hour).
- Make three small balls for each muffin tin, oiling each ball.
- Cover and let rise again until doubled.
- Bake 375-400 for 15 to 20 minutes or until nice and brown.
- Makes 1 dozen.

Courtesy **Eazy Peazy Quilts**
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