

## All-Bran Rolls

1 c. shortening  
¾ c. sugar  
1 c. All-Bran cereal  
1 ¾ t. salt  
1 c. boiling water  
2 eggs, well beaten  
2 T. yeast  
1 c. warm water  
5 ½ c. all-purpose flour

Combine shortening, sugar, All-Bran, and salt. Pour boiling water over these ingredients and stir together until shortening is melted. Cool.

Add 1 T. of the sugar to warm water, stir, then add yeast. After yeast has proofed, combine with cooled shortening mixture and well beaten eggs. Mix in flour, approximately one cup of at a time. Knead dough together.

Place in oiled bowl and let rise twice, punching down dough in between rises. Shape into rolls, place in a greased 9x13 baking dish, and bake at 350 degrees until golden brown, 20-25 minutes.

Makes a dozen rolls