

## Sweet Roll Dough

Set up your stand mixer with the flat beater. Add the following ingredients to the bowl

3 eggs  
1/2 cup Crisco  
1 Cup Warm Water

Blend on low speed.

Put the following ingredients into the microwave until margarine is partially melted.

1 Cup Milk  
1 stick margarine

Add to the mixture in the stand mixer and continue blending.

Measure into a separate bowl.

4 cups flour  
3/4 cup sugar  
2 tsp salt  
2 pkg fast rise yeast (2 Tablespoons)

Add to the mixer and mix for about 5 minutes.

Start adding additional flour about 1/2 cup at a time, until dough starts to crawl up the blade. At this time, switch to the dough hook. Continue to add more flour to make a workable dough, when the dough does not stick to your finger when you touch it. This may take up to an additional 3 cups of flour.

Cover and let rise in a warm place until the dough doubles in size. (A suggestion is to set the oven to 200 and put the bowl on top of it.) This may take 45-60 minutes. Meanwhile, decide what sort of treasure you will make with the dough.

You can find three suggestions for your Sweet Roll Dough below: Cinnamon Rolls, Peanut Butter Twists and Sweet Petals.

