

## BRAN ROLLS

### Ingredients:

- 2 pkg dry yeast
- ½ tsp sugar
- 1 cup lukewarm water
- ¾ cup sugar
- 1 cup boiling water
- 6 cups flour
- ½ tsp salt

### Directions:

In a mixing bowl mix the first three ingredients and set aside. In a separate bowl combine 1 cup bran cereal, ¾ cup sugar and 1 cup boiling water. Set aside until cooled. When cooled add yeast mixture, eggs, and flour. Mix with mixer. Cover tightly and refrigerate overnight.

### NEXT DAY

Preheat oven to 400°. Roll dough into balls and put 3 per muffin tin. Brush top with melted butter and allow to rise. Bake at 400° until light brown.



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