**Parker House Rolls**

**Ingredients:**

1 Tbsp. yeast

¼ cup warm (not hot) water

1 cup warm (not hot) milk

¼ cup shortening

3 Tbsp. sugar

1 ½ tsp. salt

1 egg

3 ½ cups flour

2 Tbsp. butter

**INSTRUCTIONS**

**Day 1:**

1. Put the milk, shortening, sugar, and salt into the Kitchenaide bowl. Mix on low with the whisk attachment.
2. Once the shortening is broken up into small pieces, switch to the dough hook. Add the yeast, egg, and water, mix on low.
3. Add flour and mix on medium low until a dough forms. Turn the dough out onto the counter and knead for 5 minutes.
4. Spray a large bowl with pan spray. Transfer the dough to the bowl and wrap.

**Day 2:**

1. Preheat oven to 375º.
2. Melt the butter.
3. Press the dough down and form into a rectangle.
4. Cut into evenly sized squared.
5. Put the rolls next to each other on a ½ sheet pan and brush with butter.
6. Bake for 10-15 minutes, or until done.