

# Recipe

Submitted by Deb Evans

## Ingredients

Combine:

1/2 cup of warm water

1 teaspoon sugar

2 1/4 teaspoon yeast

Let sit for 10 minutes.

Add:

3 cups warm water

1/2 cup shortening

1/2 cup sugar

3 tablespoons vinegar

1 teaspoon salt

7 to 8 cups of all purpose  
flour

Mix all ingredients until the dough is tacky. Rest and let rise for 2 hours. Punch it down when the time is up and let rise for 1 hour. Make into balls and place in muffin tin to rise for 3 hours or until double in size.

Bake at 350 degrees Fahrenheit for 20 to 30 minutes until golden brown.

# Great Aunt Maggie's Dinner Rolls

Kinmount, Ontario

This recipe was my Great- Aunt Maggie's. It was shared with my mom, she made them on special occasions and now I have passed the recipe down to my grand daughters.

Margaret Eileen Kylie was born to Edward Kiley and Mary Cahill both of Ireland, on February 10, 1895 in Furnace Falls, Ontario. On November 10, 1920, she married Herbert Watson of Galway, Peterborough, at St. Patrick's Roman Catholic Church and they settled in Kinmount.

