



Spoon Rolls (Courtesy Michele Ostrowski)

Total Time: 8 hrs. 30 min

Prep Time: 10 min

Cook: 20 min

Yield: 5 dozen mini rolls

1/4 ounce (1 packet) dry active yeast
2 cups warm (100 degrees F) water
1 1/2 sticks (3/4 cup) butter, melted, plus more to grease pans
1/4 cup sugar
1 large egg
4 cups self-rising flour
mini muffin tins
Apricot Jam (Optional)

Dissolve the yeast in the warm water. Mix the butter and sugar with an electric mixer. Beat in the egg. Add the yeast and mix well. Gradually stir in the flour until smooth. Pour into a 2-quart, greased, airtight bowl. Store **tightly** covered in the refrigerator overnight. May keep in fridge and use as needed for up to two weeks.

The next day, preheat the oven to 350 degrees F. Grease miniature muffin tins. Spoon the dough into the muffin tins not quite to the top. We used teaspoons. Bake the rolls until browned, 18 to 20 minutes. We immediately brushed warm rolls with Apricot Jam as we were serving rolls at room temp.