Refrigerator Rolls

1 C. warm milk                1/4 C warm water

1 Cube softened butter     1 Tlbs instant yeast

1/2 C. sugar                    3 Eggs, stirred

1 tsp salt                        4 1/2 C Flour

Combine milk, water and yeast, start mixer, add butter, sugar, 1 C flour, salt, and eggs.  Add remaining flour. Mix completely.  Dough is sticky, but add enough flour to work with it, (I usually add at least another 1/2 - 1 c).  Refrigerate at least 2 hours, (overnight works great).  Take out and divide in half.  Roll out each half into circle about 12-14 in.  Spread melted butter on dough, cut into 12 pie shaped triangles with pizza cutter.  Roll like crescent (wide side to point)  Spread more butter on top, let raise about 2 hours.  Bake at 400 for 10 min until beautifully golden.

These are amazing rolls an super easy, really you can just dump it all in and let it mix well and I have never had them fail!  Never!

\*Freeze - after rolling them up and buttering the top, freeze them, then put them in a ziploc bag.  Thaw and bake whenever.

\*orange rolls - After rolling out into a circle, brush the following mixture, its enough for full batch so use half on each circle.

1/2 cube melted butter

1/2 cup sugar

3/4 of a grated orange, use the grated rind

After cooking, brush on glaze mix:

1/4 cube soft butter

1 1/2 C Powdered sugar

3 Tbl Orange juice

Remaining 1/4 of orange rind