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2014

ALWAYS FREE ~ ALWAYS DELICIOUS!

JANUARY

M	T	W	T	F	S	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
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FEBRUARY

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MARCH

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APRIL

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MAY

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JUNE

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JULY

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AUGUST

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SEPTEMBER

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OCTOBER

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NOVEMBER

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DECEMBER

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School Hot Rolls

Ingredients

1 qt. warm water
1 C. sugar
1 C. powdered milk
1 C. oil
1 tbs. salt
2 pkg. yeast
8 C. all purpose flour

Instructions

1. Combine water, yeast and sugar and let the yeast dissolve.
2. In a separate bowl, combine milk, salt and five cups of flour.
3. When the yeast dissolves, add the oil and pour into the dry mixture.
4. Mix thoroughly and continue to add remaining flour until dough is not too sticky.
5. Allow to rise until doubled in size.
6. Bake at 350 for 15-20 minutes or until lightly browned.

Yield: 3 Dozen Rolls