Homemade Rolls

Ingredients

* 1 pkg. active dry yeast
* 1 c. lukewarm water
* 1 egg
* 1/4 c. sugar
* 1 tsp. salt
* 1/4 c. oil or melted butter
* 3 c. flour, sifted

1. Dissolve yeast in lukewarm water. Add egg, sugar, salt and oil (or butter).
2. Add half the flour, and beat until smooth. Add rest of flour and beat again until smooth. Fill greased muffin pans half full and let rise until double.
3. Bake at 400°F for 15 minutes. Brush tops with butter while still warm.