Prepare these delicious rolls a day in advance for effortless baking, and make any meal feel like a special occasion.

Using only 6 tablespoons of the melted margarine, place all the ingredients in the bread machine in the order specified by the manufacturer. Select the dough cycle and start the machine. While the machine kneads the dough, spread 1/4 cup melted margarine in a 9” x 13” baking pan and set it aside. Remove the dough from the machine immediately after the first kneading cycle, before the first rising begins. Turn off the bread machine. Divide the dough into 24 equal pieces, shape each piece into a ball, and place them evenly spaced in the prepared pan. Drizzle the remaining 2 tablespoons melted margarine over the top. Cover and let the rolls rise in the refrigerator up to 24 hours. Remove the rolls from the refrigerator while preheating the oven to 350°F. When the oven is preheated, uncover and bake the rolls for 30-35 minutes, until lightly browned. Note: These rolls can also be mixed and kneaded by hand.

Yield: 24 rolls