

MEMO FROM . . .

Emma Stewart

Magic Butter Rolls

3 cups bread flour

1 t. salt

1/4 c. shortening

1/4 c. evaporated milk

1/4 c. hot water

2 cakes yeast

1 t. sugar

3 eggs 1 t. vanilla 1/4 c. sugar

1 c. Chopped nuts

sift flour, then measure. To 1/2 cups flour. add salt & shortening, combining as for pie crust. Combine milk & hot water. When lukewarm add the yeast and 1 t. sugar. Blend well. Then stir into the first mixture, beating until smooth. Cover & let stand 20 minutes. Then add the Eggs

and beat vigorously. Beat in
the vanilla and is remaining
1 1/2 cups flour. Stir until
smooth. The dough will be stiff
but slightly sticky. Tie the
dough loosely in a square of Cheese-
cloth and drop it in a pail of Cool
water (70° to 80°) In about an hour
the dough will rise to the top of the
water. When it does remove it
from the pail and turn onto a
platter. Cut off pieces the size of
an egg, using a tablespoon and
roll each one in the 1/2 c sugar
mixed with the Chopped nuts.
Twist each piece into a figure 8
and place on a greased baking sheet
Let stand 5 minutes & then bake in a
hot oven 10 to 15 min

I don't know if Emma is any relation to Irene (Kenneth W. Hicks' mom), but these look really good. I might try them.