

Basic Sweet Dough

- 1/2 c WARM H₂O
- 2 pkgs. active dry yeast
- 1 1/2 c scalded milk
- 1/2 c sugar
- 2 tsp. salt
- 2 eggs slightly beaten
- 1/2 c soft shortening
- 1 c flour

Cinnamon Rolls
roll 15x19 oblong
spread i butt.
Combine sug (3/4
Br. packed)
some white also
+ cinn.
cut 1" slices
cover let rise
till double
(1hr) 375° -
25 min

- 1) Dissolve yeast in H₂O
- 2) Cool milk to lukewarm
- 3) add, to yeast mix τ sugar, salt, eggs
shortening + $\frac{1}{2}$ flour
- 4) Beat τ spoon till smooth
- 5) add enough flour to handle
- 6) Knead till smooth + elastic
- 7) Pat in greased bowl, cover τ damp
cloth, let rise ~~in wa~~ till double, about 1 hr. Punch
down - let rise again (about 30 min) Punch down rise