

Cinnamon Rolls -

Goldie Wilson  
Spokane

1 c. milk, scalded

1/2 c. sugar

1 te. salt

2 pkg. yeast (~~Star~~) or Fleisch.

2 eggs

4 c. sifted flour

1/2 c. melted butter <sup>or</sup> (1 sq. Parkay)

Scald milk, lukewarm <sup>when</sup> - add sugar & salt - add yeast to  
soak a little, till soft - then add some  
flour - beat in eggs, more flour & short  
beat well - Then mix well + knead with hands,  
dough should be a soft ball & sticky <sup>to mix</sup>

## Cinnamon Roll filling

4 Tab. Butter or  $\frac{1}{2}$  cube Parlay

1 c. Sugar

2 Tab. Cinin.

4 " honey

Cream or evap. <sup>can</sup> milk to spread - do  
not make too moist,

add honey - then milk last

18-24 rolls

Spread this mixture over dough after <sup>these</sup>  
rolling out - can use table cloth to roll on  
currents are good in there - Soak in <sup>very</sup> little water - <sup>sprinkle water</sup> <sup>over dough</sup>