

Butterhorn Recipe



- 1 cups milk, scalded
 - 1 T yeast -dissolved in 1/8 cup warm water
 - 1/2 cup butter (oil and shortening are also options)
 - 1/2 cup sugar
 - 1 tsp salt
 - 3 beaten eggs
 - 4 1/2 cups flour
1. Soften the active dry yeast in warm water.
 2. Combine hot milk, butter, sugar and salt: cool to lukewarm.
 3. Add 1/2 cup of the flour.
 4. Add yeast mixture and eggs. Beat well.
 5. Stir in remaining flour or enough to make a very soft dough.
 6. Turn out on lightly floured surface, and knead lightly 5 to 8 minutes.
 7. Place dough in bowl and let rise until double – about 1-2 hours (but will vary based on home temp).
 8. Divide into 3 equal parts. Roll each part on lightly floured board to a 9 inch circle.
 9. Brush with melted butter.
 10. Cut each circle into 12 wedges (like a pizza): roll each wedge, starting with wide end and rolling to point.
 11. Arrange rolls, poin down, on greased cookie sheet: brush with melted butter.
 12. Cover and let rise till very light (about 45 minutes).
 13. Bake in hot oven (400 degrees) 10-12 minutes.

Makes 3 dozen rolls.

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