



Butter Flake Rolls

BY EMMA JADE

You will need:

2 packages yeast (4 1/2 tsp)
1/4 Cup lukewarm water
2 eggs
1/3 Cup sugar
2 tsp salt
1 1/4 Cup canned milk
1 Cup hot water
6-8 Cups of flour

Instructions:

Soften yeast in warm water. Beat eggs, add sugar, salt, mild and hot water. Add yeast and about 6 cups of flour.

Mix well with the beater.

Turn out on the board and add more flour to make a smooth dough as your knead.

Roll out the dough to about 1/2 inch thickness. Spread with soft shortening. Fold over and roll again, spread with soft butter, roll again and spread with shortening, then butter and finally shortening.

Fold and roll to 3/4 inch and cut with a biscuit cutter.

Put in buttered muffin tins or paper muffin cups and let rise 1-2 hours.

Bake at 425 degrees for about 8-12 minutes (until as brown as you like). Makes about 32 rolls!

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