

## Hot Cross Buns

1½ cups milk  
½ cup plus 1 Tbsp brown sugar  
½ cup butter or margarine  
1 tsp salt  
2 pkgs active dry yeast  
¼ cup warm water (105-115°)  
1 Tbsp granulated sugar  
2 eggs, beaten  
4 - 5½ cups flour  
2 tsp ground cinnamon  
1 tsp ground nutmeg  
½ tsp ground cloves  
½ cup currants or seedless raisins  
1 egg beaten with 1 Tbsp milk

### Confectioners Sugar Frosting:

1 cup sifted confectioners' sugar  
2 Tbsp butter or margarine  
½ tsp vanilla  
1/8 tsp salt  
1 - 2 Tbsp milk

*To prepare hot cross buns:* Scald 1½ cups milk; stir in ½ cup brown sugar, butter and salt. Cool to lukewarm.

Sprinkle yeast onto warm water in a large warm bowl. Stir until dissolved. Add 1 Tbsp each brown and granulated sugars. Let stand for 10 minutes. Add lukewarm milk mixture and 2 beaten eggs. Sift 3 cups flour with cinnamon, nutmeg and clover. Add to mixing bowl and beat until smooth, about 4 minutes. Toss currants or raisins with ½ cup flour and stir into dough. Add enough additional flour to make a stiff dough. Turn out onto a lightly floured board; knead until smooth and elastic. Place in a greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto a lightly floured board. Divide dough in half; cut each half into 12 equal pieces. Form each piece into a smooth round ball. Place on greased baking sheets about 2" apart. Cover; let rise in a warm place, until doubled in bulk.

Preheat oven to 400°. Brush tops of rolls with remaining beaten egg. Bake about 20 minutes, or until done. After 10 minutes cover with a tent of aluminum foil if buns are browning too rapidly. Decorate each bun with a cross of confectioners' sugar frosting. Makes 24 buns.

*To prepare confectioners' sugar frosting:* Combine confectioners' sugar, butter, vanilla and salt. Add milk, ½ Tbsp at a time, until frosting reaches spreading consistency. Makes about ½ cup.

*Marilyn Koons*

## Hot Cross Buns

1 pkg dry yeast  
¼ cup warm water (105-115°)  
¾ cup milk, scalded  
3 Tbsp sugar  
¼ cup shortening  
1 tsp salt  
¼ tsp mace  
¼ tsp cinnamon  
¼ tsp cardamom  
3 - 3½ cups sifted all-purpose flour  
2 eggs  
¼ tsp lemon extract  
¾ cup uncooked rolled oats, quick or old fashioned  
1 cup dried currants  
Confectioners' sugar frosting

Soften yeast in warm water. Pour scalded milk over sugar, shortening, salt, mace, cinnamon and cardamom. Stir occasionally until shortening melts. Cool to lukewarm. Beat in 1 cup flour and eggs; add softened yeast, lemon extract, oats and currants. Stir in enough more flour to make a soft dough. Turn out on lightly floured board or canvas; knead until smooth and satiny, about 10 minutes. Round dough into ball; place in greased bowl; brush lightly with melted shortening. Cover; let rise in warm place until double in size, about 45 minutes.

Punch dough down; cover, let rest 10 minutes. Shape into 24 two-inch balls. Place on greased cookie sheets. Lightly brush tops with melted shortening; cover, let rise in warm place until double in size, about 45 minutes. Bake at 400° about 20 minutes. Drizzle with confectioners' sugar frosting over tops to form cross. Makes 2 dozen.

*Marilyn Koons*

## Pizza

2 pkg yeast  
1 c warm water  
1 tsp sugar  
1 tsp salt  
2 ½ c flour  
2 Tbsp oil

Dissolve yeast, sugar, salt and stir in warm water. Let set for 5 minutes. Add flour and mix until blended. Pour oil over dough. Stir and coat dough. Cover and sit in a warm place for 20 minutes. Spread out on cookie sheet and top with sauce below along with any other favorite toppings, finishing with mozzarella cheese. Bake at 425 for 15-20 minutes.

Sauce:

1 lb sausage or hamburger  
1 tsp oregano  
½ c chopped onion  
¼ tsp garlic, minced

Cook above ingredients for 20 minutes. Add 1 c (8 oz) tomato sauce and 1 can (6 oz) tomato paste. Simmer for 5 minutes more.

Nancy Heinlen

## Pretzels

1/8 cup hot water  
1 pkg active dry yeast  
1 1/3 cups warm water  
1/3 cup brown sugar  
5 cups flour, plus extra  
Coarse salt  
Baking soda

In large bowl, mix hot water and yeast until dissolved. Stir in warm water and brown sugar. Slowly add 5 cups of flour to mixture, stir constantly. Stir until smooth and does not stick to sides of bowl. Knead in extra flour until stretchy and smooth. Grease cookie sheets well. Salt sheets. Make golf ball size dough and shape into a pretzel or sticks.

Fill frying pan with water add 1 Tbsp soda for each cup of water, bring to a low boil. Use spatula and dip each pretzel into pan for 30 seconds. Put on sheets and salt top. Bake at 475° for 8 minutes or until golden.

*Pat Trout*

## Sweet Rolls

1 pkg yeast  
¾ tsp. salt  
¼ c cooled melted shortening  
2 c warm water  
½ c sugar  
1 egg beaten  
6 ½ c flour

Dissolve yeast in warm water. Add sugar, salt, and egg; blend. Add cooled shortening. Stir in 3 c flour. Add balance of flour gradually; knead for 5 minutes. Follow normal sweet roll recipe for kneading and raising procedures. Punch raised dough, roll out and place in pans on top of topping mix – raise 30 minutes.

Topping: for 15 rolls

Melt ¼ c margarine in pan; stir in ½ c brown sugar, 2 tsp corn syrup and ½ c pecan or walnut pieces. (Spread in baking pan)

Roll dough, slice, place in baking pans on topping and bake at 375. After baking turn pans upside down immediately on tray and allow a minute for topping to settle.

Nancy Heinlen

## **TMDRYET (The Most Delicious Rolls you've ever Tasted)**

2 sticks oleo (do not use butter)  
1 cup cold milk  
1 pkg dry yeast, dissolved in ¼ cup warm water  
¼ cup sugar  
1 tsp salt  
2 eggs, beaten  
4 cups flour

Heat oleo only to melt. Add milk, sugar, yeast and salt. Add eggs and stir in 3 cups flour. Mix well the add lat cup of flour. Cover and place in refrigerator overnight.

Make into rolls by dividing into 3 sections. Roll into round like pie dough. Cut each round into 12 pie-shaped pieces. Roll each from large end to small. Place on greased pan. Can use Teflon cookie sheets, in which case do not grease sheet. Cover and let rise until doubled. Bake at 350° for 10-12 minutes. Makes 3 dozen.

*Margie Guttenberg*