

Mix Butterhorns

2 slightly beaten eggs

1 cup milk scalded & cooled

$\frac{1}{4}$ cup sugar

$\frac{1}{3}$ cup melted butter

1 tsp salt


1 tblep ordinary yeast or 1 envelope
in $\frac{1}{4}$ cup water - let rise etc
add

4 $\frac{1}{4}$ cups flour (to be a soft dough)

Cover dough with a damp wet
cloth & refrigerate overnight -

In A. M. shape into rolls.

Cut in 3 pieces after punch a bit.

 Make sure butter to edges -

Let rise 1 hr. or double in size

butter tops after rolling & shaping &
let rise. 12 mins - 350. Roll dough
then.