

Butter horns.

1 cup milk
1/2 tea saet
1/2 cup sugar
2/3 cup butter

Scald above ingeds & cool to lukewarm.
Dissolve yeast (1 package) etc & add to milk.
Add 2 beaten eggs - 3 1/2 cup to 4 of flour.

Let rise in ungreased bowl.
1 1/2 - 2 hrs. Roll out in circle (1) as thin
as possible
Spread with butter & (Cinnamon) opt
Rise 1 hr. Cut dough in 3 pieces
Bake 350 20 mins

Pat

1 tblsp yeast

1 tsp sugar

= 1 pkg

1/2 cup lukewarm water

Douche recipe yields 4 doz.

Do not use instant yeast. if done
nite before. cover up with damp towel
& leave in fridge overnight. In A.M. let
warm up few minutes settle & stiff - 15 min
Bake.