

Butterhorns

Cecile's
Boston

1 package (1/4 oz) active dry yeast (1 tablespoon of yeast is 1 package)

1/2 cup warm water

1 cup milk (skim)

3/4 cup margarine shortening

1 1/4 cups left over mashed potatoes

1/2 cup sugar

2 teas salt

8 to 8 1/2 cups flour divided (7 maybe be enough).

2 eggs beaten.

Dissolve yeast in water - set aside.

Combine milk, shortening & potatoes.

Cook over low heat till is dissolved.

Remove fr heat & add sugar salt &

2 cups of flour & the yeast mixture.

Add eggs, mix well. Cover loosely
& let stand for 2 hours. (the dough
will be like sponge). Stir in enough
of remaining flour to make a soft dough.
(maybe 5 cups or more) - Turn out on a
floured surface & knead till smooth
(6 minutes). Place in greased bowl, turning
once to grease top. Cover & let rise until
double - 1 hour. Punch down & divide dough
in 3rds. Circle 12 inch - fairly thin. Place
rolls on sheets ^{fold} nearly double or 30 mins
Bake 400 - 15 mins or till golden. 3 dozen.

Each roll 170 Calories - 5 gm fat - 4 gm protein -