

PECAN BUSN

2 packages yeast
2 cups scalded milk, cooled to lukewarm
1/2 cup sugar
2 tsp salt
2 eggs
6 cups flour about
1/2 cup soft short.

Butter
Brown sugar
water
Pecan halves

Add milk to dry yeast, add sugar, salt and stir to dissolve. Beat eggs well and add these also. Sift flour and add to liquid working in thoroughly with hands. Now work in short. When dough is well mixed, knead gently in bowl until smooth and elastic. Form into ball, place lightly greased bowl.. Brush surface with

melted short to prevent crust. Cover bowl, let rise 1 1/2 to 2 hrs. After rising put on lightly floured board, cover let stand 15 mins. Roll our dough about 1/2 " thick brush lightly with melted butter and sprinkle with brown sugar generously and liberally with cinnamon. Rolls in jelly roll fashion, cut in 1" slices. Prepare muffin cups by placing 1/2 tsp butter, 1 tsp b.sugar and 1/2 tsp water in each o

Add 3 or 4 pecan halves in each cup. Cover and let rise double in bulk. 375 20 to 25 mins. Let stand in pan 1 min before removing.

4 dozen.

Ray mom