

Butter Horn Rolls (Carol Moore's)

1 ½ c. plain flour

2 pkg. yeast

½ c. sugar

1 T. salt

½ c. dry milk

Mix.

2 c. hot water

¼ c. oil

2 eggs

Mix.

3-3 ½ c. plain flour

Mix.

2 c. plain flour for kneading surface

Butter or Margarine to spread thin on each dough round

Knead most of the flour into the dough (take your time and do this well – this is a good upper body workout), put dough into a large oiled bowl, cover and let rise in a warm place until tripled in size. Divide dough into four balls. Roll each dough ball into a large circle, thin layer butter on the top with a butter knife, cut into wedges with a pizza cutter, roll up from large end and place on Pam sprayed cookie sheet. Brush each with oil and let rise in a warm place until doubled in size. When risen, bake at 375° until just beginning to brown on the bottom if they are to be frozen to brown and serve later. Makes 48 rolls.

These are family favorites and I cook these a few weeks before Thanksgiving and Christmas to bring out of the freezer and brown that day.