

STICKY SWEET ROLLS

1 pkg. dry yeast dissolved in 1/4 cup lukewarm water
1 cup milk
1/4 cup sugar
1 tsp. salt
1/2 cup shortening
1 egg
3 3/4 cups flour
1/4 cup wheat germ

Dissolve dry yeast in lukewarm water and set aside. Melt shortening; add milk to it. Mix sugar, salt, egg; then shortening with milk in it. Be sure this mixture is only lukewarm before adding the dry yeast that has been dissolved, to it. Mix in the flour and wheat germ. Put in warm place and let double.

If you wish to make just plain rolls you would -Knead and make into rolls. Let rise and bake at 325 degrees until nicely browned.

For Sticky Cinnamon Rolls -

Cook until hard ball forms in cold water the following:

3/4 cup light brown sugar
1 1/2 sticks margarine
1/2 tbsp. corn syrup

Pour into bottom of two well greased 9 inch cake pans. Sprinkle with pecans.

Knead dough and divide into two parts. With rolling pin make each half into a long strip with is about 3/4" thick and 4" wide.

Sprinkle with:

Melted margarine
Light brown sugar
Cinnamon Raisins

Roll up like a jelly roll. Cut into 1" sections. Place each roll on top of sticky pecan mixture. Let rise again until double in size. Bake in 325 degree oven until nicely browned. Immediately turn upside down on cooling rack. If you are going to use them immediately do not wash pans. When cold the rolls can be returned to the pans that they were baked in until used.

Note: I've just guessed at the amount of sticky mixture for bottom of pans. Also the size to roll the dough. Use your own judgment!

Ruthe Ambler