CINNAMON ROLLS

Make sweet roll recipe

Allow to rise once

Divide into 2 parts

Roll & spread each with

Butter

Brown sugar

Raisins

Cinnamon

Roll as a jelly roll.

Cut with knife in 1” slices. Place cut-side up 1” apart in greased baking pan. Cover and let rise for about 20 to 30 minutes

Bake 425 degrees for about 20 minutes

Frost with butter cream icing

RAISED DOUGHNUTS

Make sweet roll recipe

Let dough rise once then roll out dough ½” thick. Cut with 3” floured doughnut cutter.

Let rise on board until very light (30-45 min)

Leave uncovered so a crust will form on dough.

Drop into deep hot oil (375 degree). Drain on absorbent paper.

Dip in sugar or ice.

Makes 3-4 dozen doughnuts.

The Best!!!