**Blowhole Butterhorns**

**Ingredients - dough**

1. ¾ cup milk
2. 3 eggs
3. 2 ½ cups fed sourdough starter
4. 1/3 cup vegetable oil
5. 3 cups all-purpose flour plus extra on board to separate
6. ½ cup sugar plus 2 tablespoons when separating
7. 4 teaspoons bread yeast
8. ¼ cup butter plus ¼ cup when separating
9. ¼ teaspoon cinnamon
10. 2 teaspoons salt
11. 1 teaspoon vanilla extract
12. ¼ teaspoon almond extract

**Upgrades – fillings (if used)**

Fruit Filling – add a dollop of jam after rolling and cutting

Nut paste like marzipan, black walnut, pecan etc. – add on top before rolling

Frosting

**Procedure**

1. Warm up milk to about 110F
2. Add yeast to milk and stir
3. Preheat oven to 375F
4. Mix milk/yeast mixture, eggs, oil, butter, sugar, starter, salt, vanilla, almond and flour together.
5. Mix to the consistency of mashed potatoes or oatmeal, or until it can be thrown on a board without being runny. You may need to add some additional flour to achieve this consistency.
6. Knead in about 1 cup of additional flour
7. Pat out until dough is about ½ to ¾ inches thick
8. Let rest for 10-20 minutes or until the dough approximately doubles in volume.
9. Spread butter, sugar and cinnamon on top. If adding nut pastes, spread these on now also.
10. Roll up and slice about 1” thick, if using fruit filling, make a depression in the center.
11. Put slices on greased cookie sheet
12. Bake for 10-15 minutes at 375F or until lightly brown
13. When cool, spread frosting on top. Generally we use cream cheese frosting for plain or nut paste butterhorns and sugar glaze for fruit.