

Sticky Buns And Other Variation

1 package dry yeast	1 cup milk, scalded, or 1 cup warm water
¼ cup warm water	1 tsp. salt, opt.
¼ cup shortening	1 egg, beaten
¼ cup white sugar	3¼ - 4 cups flour

Dissolve yeast in warm water. In large bowl, cream shortening and sugar. Pour hot milk or water over mixture. Cool to lukewarm. Add 1 cup flour and beat well. Beat in yeast mixture and egg. Gradually add remaining flour to form soft dough, beating well. Brush top of dough with softened margarine or butter. Cover and let rise in warm place until double (1½-2 hours). Punch down and knead. Form rolls. Let rise again until doubled. Bake according to instructions below.

For Cinnamon Rolls:

Divide dough in half. Roll each half into a rectangle, approximately 12x8 inch. Spread with butter and sprinkle with a mixture of ½ cup brown sugar and 1 tsp. cinnamon. Roll as a jelly roll. Cut into 1-1½ slices. Place rolls in greased pans about ¾-inch apart. Let rise and bake at 350° for 30 minutes. Cool and spread with doughnut glaze.

Doughnut Glaze:

1 lb. 10x sugar, ½ cup rich milk (or a bit more), 1Tbsp. soft butter, 1 tsp. Vanilla extract; Heat together just until butter is melted and milk is warm.

For Raisin Cinnamon Rolls:

Make rolls as above, but sprinkle with raisins before rolling up. Bake as above.

For Pecan Stickies:

Place ½ cup pecans in bottom of each of two greased 9½x5x3 inch pans. Make syrup by heating slowly: ½ cup brown sugar, ¼ cup butter and 1 Tbsp. light corn syrup. Pour half of syrup over each pan of pecans. Prepare Cinnamon Rolls, using only ¼ cup brown sugar, and place rolls on top of pecans and syrup. Let rise till double and bake at 375° for about 25 minutes. Remove from oven and turn pan upside down onto a flat plate. Syrup will run down through the rolls and pecans will be on top.