

Sweet Rolls

1 cup scalded milk, cooled	6 tbsp. sugar
1 pkg. yeast mix with $\frac{1}{4}$ cup warm water	$\frac{1}{2}$ cup shortening
2 eggs	4 cups flour

Mix all ingredients. Roll out $\frac{1}{4}$ - $\frac{1}{2}$ inch thick. Sprinkle with brown sugar, cinnamon & butter. Roll up and cut 1 inch thick pieces. Put in greased pan. Cover and let rise. Bake 25-30 minutes at 350°. Add frosting.

Cinnamon Rolls

Use the recipe "foundation sweet dough"

6 tbsp. melted butter	1 tbsp. cinnamon
$1\frac{1}{2}$ cup brown sugar	1 cup raisins (Optional)

When dough is light, divide into half. Roll into oblong pieces $\frac{1}{4}$ inch thick. Brush with melted butter and sprinkle with cinnamon, brown sugar, and raisins. Roll like a jelly roll and cut slices $\frac{1}{2}$ inch thick. Place slices 1 inch apart onto greased tin. Let rise in a warm place until light (about 1 hour). Bake at 400° for 20-25 minutes.