

# “FOOD GLORIOUS FOOD”

(As sung by OLIVER in the Broadway musical OLIVER)

*“What next is the question?”*

by **Suzie Wilkinson**

Editor, Food Page of Woodlake.Life

## Kathie’s Delectable Dinner Rolls

Our group of Woodlakers are surely a creative, interesting bunch. **Dave and Kathie Schellenbarger** have lived several places in Michigan over the years; Kalamazoo, north of Detroit in Rochester and now on Lake Michigan in Holland. Kathie is an avid needle pointer creating 14 Christmas stockings for her family. She has also crafted wall hangings and pillow too numerous to mention! Golf, reading, walking (have you seen her burning up the pavement!) keep Kathie busy when not stitching.

Dave has authored “Unspoiled will Spoil You”, The History of the Development of Bonita Bay. It is a very interesting account of David Shakarian’s vision for Bonita Bay. Bonita goes from the “wilderness” to the lovely place we all call home with much thought about preserving and enhancing our natural surroundings. It is a coffee table book in our home to share with guests and a must read. A big thank you Dave for serving in his leadership roles that also help to keep Bonita Bay organized and us informed.



Kathie shares a recipe that has been kicking around her family for years. This version is straight out of the Better Homes and Gardens Cookbook edition 1969. Her Mom always made these delicious sounding rolls for Thanksgiving and Christmas.

Kathie assures us that the beginning of this recipe is not as hard as you may fear. It does take time. Kathie finds the refrigerator option really good!

## Basic Roll Dough

### Ingredients

1 Pkg active dry yeast

1/4 Cup Warm water

1 Cup Milk scalded

1/4 Cup Sugar

1/4 Cup Shortening

1 Tsp Salt

3 1/2 Cup Flour sifted

1 Egg



## Directions

- Soften yeast in warm water. Combine milk, sugar, shortening and salt. Cool to lukewarm
- Add 1 C flour, beat well.
- Add yeast and egg.
- Gradually add remainder of flour to form soft dough, beating well.
- Place in greased bowl, turning once to grease surface. Cover and let rise until double, 1 1/2-2 hours.
- Turn on lightly floured surface and shape as desired. Cover and let shaped rolls rise until double, 30-45 minutes. Bake on greased baking sheet in hot oven (400), 12-15 minutes.
- For refrigerator rolls, prepare as above, but DO NOT LET RISE. Place dough in greased bowl, turning once to grease surface, cover and chill at least 2 hours or up to 4-5 days.
- About 2 hours before serving, shape as desired, cover, let rise until double (1 1/4 hours) and follow baking times as directed

And if you have a sweet tooth....

## Carmel Rolls

### Ingredients

- 1/2 basic roll recipe
- 1/4 Cup Melted butter
- 1/4 Cup Brown Sugar
- 1 Tsp Cinnamon
- 1/2 Cup Brown sugar
- 1/4 Cup Butter
- 1 Tbsp Light Karo syrup



### Directions

- Roll out 1/2 basic dough recipe on lightly floured surface to 2x8 rectangle. Brush with melted butter, sprinkle with mixture of brown sugar and cinnamon. Roll lengthwise as for jelly roll. Cut into 1" slices.
- In a saucepan mix 1/2 c brown sugar, 1/4 c butter and 1T light Karo syrup. Heat slowly, stirring often.
- Pour into 8x8 pan.
- Place rolls over, cut side down. Cover and let rise in warm place until double (35-45 minutes)
- Bake at 375 about 20 minutes. Cool 2-3 minutes and invert on rack.

## Restaurant

Dave and Kathie's favorite restaurant is **Baleen**. "We love the waterside location, to me the ambiance is 50% of the experience. And of course the food is great!" (Note: this is the 2<sup>nd</sup> endorsement of Baleen by a Woodlaker).

**BALEEN**  
— NAPLES —