

by George W. Dixon, from Flossie Mae Dixon, passed down from Mary Dixon, George's grandmother)

- 2 Sticks Butter (warm at room temp. 1/2 day)
- 3/4 C sugar
- 1/8 tsp. salt or just a pinch
- 2 Eggs (let stand out at room temp. for a while)
- 1 1 Cup Scalded Milk (Microwave 1 to 2 mins. depending on whether is low or high heat, or on stovetop)
- 1 Pkg. Dry Yeast (dissolve in 1/4 C warm water)
- 4 Cups of Presifted Flour approx., or Better for Bread flour

In large mixing bowl, mix

1/2 stick of butter creamed with 3/4 C sugar

Add salt, slightly beaten eggs, and mix further;

Add scalded milk, mix, and yea dissolved yeast;

Mix in one Cup at a time flour until dough is right texture (won't stick to fingers at this point)

Let set ~~XX~~ 3 or 4 hours; make warm spot for this, either in oven with door open slightly so light is on,

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or in warm spot in room; keep lightly covered; can let rise overnight or until dough is about doubled in size.

Then punch dough down, mold into 6 or 5 parts, and roll out each part on lightly floured surface; cloth for this purpose serves nicely with rolling pin.

Butter each part when rolled out, and divide into 10 pie shapes, roll up from outer edge to inner center; place on cookies sheet or low pan; let rise 2 or 3 hours lightly covered;

Bake at 400 degrees for 8 to 10 mins. Check at 6/7 mins. and remove from oven when lightly browned; Cool; Icing can be applied made of powdered sugar, milk, hot water, & vanilla (1/2 tsp.); or leave plain to butter when served as warm dinner rolls; or place in plastic freezer bags and store in freezer until used.