

Cinnamon Buns (Bea Jolly)

¾ c. scalded milk
¾ c. sugar
1 t. salt
½ c. margarine
⅓ c. lukewarm water
2 pkg. (about 2 T.) dry yeast
3 eggs (at room temperature)
3 c. flour

TOPPING:

½ c. melted margarine
½ c. sugar mixed with 1 t. (or more to taste) cinnamon

Preheat oven to °350. Combine milk, sugar, salt and margarine; mix and cool to lukewarm. Dissolve yeast in lukewarm water; add to milk mixture. Add eggs and blend well. Add 1 c. flour; blend in and beat well or until dough becomes elastic. Mix in last 2 c. of flour until it forms a soft sticky ball. Cover, let rise in warm place until dough doubles. Turn out on well-floured surface, knead a few times until smooth.

Roll to ½" thickness. Cut into small biscuits (a small tomato paste can with ends removed is a good size), dip each in margarine and then in sugar mix. Place coated side up in well buttered pan (a 9" x 11" pan holds about 20 biscuits). Bake for 15 to 20 minutes until golden brown. Best eaten hot. Scraps can be spread in small buttered pan; pour melted butter over them and sprinkle with sugar mixture; let rise and bake.