

Herb Rolls

Bread Ingredients

2 packages yeast
¼ C warm water
½ C shortening
¼ C sugar
1 Tbsp salt
1 C hot scalded milk
2 unbeaten eggs
3 ½ – 7 C flour

Herb Butter Ingredients

1 C soft butter
1 tsp caraway seed
1 tsp basil
1 tsp grated onion
½ tsp orageno
¼ tsp cayenne pepper
2 cloves garlic (biggest one you can find) minced

Soften the yeast in the warm water. Set it aside. In another bowl, combine the shortening, sugar, salt, and hot scalded milk. Let it cool until lukewarm. Blend in the eggs. Add 1 to 2 C flour. Mix it all together. Add the yeast and mix. Add 2 ½ to 5 C flour to form a stiff dough. Knead on floured surface until smooth 2 to 3 minutes. Place in greased bowl. Roll around to spread shortening over dough. Cover and let rise in warm place 85 to 90 degrees until light and doubled in size (about 1 ½ hours).

Separately, mix together the ingredients for the herb butter.

Punch down the dough. Split into 2 mounds. Roll out half the dough on floured surface at 1/8 to 1/4 inch thickness. Cut into 3 inch rounds. Spread herb butter on each round. Fold in half and lay on cookie sheet. Sprinkle with poppy seeds. Let rise in warm place 30 – 45 minutes (touch dough. If dent stays, it's ready).

Bake 350° for 10 min. or until browned.