

## SHANNON'S BUTTER ROLLS

2 cups warm water  
2 pkgs. instant dry yeast  
= 5 tsp.  
4 tbsp. sugar  
1 1/2 tsp. salt

5 cups flour  
1 1/2 tsp. baking powder  
1/2 cup powdered milk  
1/2 cup butter (chilled)

**This recipe requires a stand mixer and dough hook.**

Combine warm water (110 to 114 degrees), sugar, yeast. Set aside to proof.\* In a bowl, sift together 1 cup flour, dry milk, salt and baking powder. In a mixer bowl, cut butter and the flour mixture together using a dough hook, scraping bowl to make sure all ingredients are blended. Add proofed yeast mixture and mix thoroughly. Add remaining flour, a little at a time, and mix until dough is soft and sticky. Turn out on a very lightly floured surface and knead lightly working in as little flour as possible. (Do not over work or the bread will become very heavy.) Roll out 3/4 to 1 inch thick for 2 inch cutter. (The larger diameter of the cutter, the thicker the dough needs to be rolled). Place rolls on a lightly greased or parchment paper cover pan, brush tops with melted butter and let rise (proof) in a warm moist place until double in bulk. Try not to over proof and have large bubbles appear in dough. This may cause rolls to fall during baking and be flat. Bake at 450 degrees in conventional oven (convection oven requires less time) for 10 to 12 min. or until desired browning is achieved. Remove from oven and brush tops with melted butter. Yield: 8 to 10 2-inch rolls

\* For yeast the term "Proof" means to let yeast, water and sugar set until a foam forms on top of mixture. This insures the yeast to be good. For dough the term means to let rise, usually until doubled in size.



## BUTTERMILK COOKIES

1/2 cup soft butter  
1 cup sugar  
1 egg  
1 tsp. vanilla

2 1/2 cups flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1/2 cup buttermilk

In a mixing bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda and salt; add dry mix to the creamed mixture, alternately with buttermilk and mix well. Drop by rounded tablespoons 2 inches apart on a greased baking sheet. Bake at 375 degrees for 10-13 minutes, or until edges are lightly browned. Remove to wire racks to cool.

**Frosting:**  
3 tbsp. softened butter  
3 1/2 cups confectioners' sugar  
1/4 cup milk

1 tsp. vanilla  
1/2 cup finely chopped pecans (optional)

Combine butter, sugar, milk and vanilla in mixing bowl, beating until smooth. Frost cookies and sprinkle with pecans if desired. Yield: 3 dozen.

## JALAPEÑO & CORN CASSEROLE

2 3-oz. pkgs. Cream cheese, softened  
1 stick butter, softened  
1/4 cup milk  
Dash of garlic salt

2 11-oz. cans shoe-peg corn (white corn), drained  
1-3 Jalapeño peppers, finely minced  
Paprika for garnish

In saucepan over low heat, melt and combine first 3 ingredients; mix. Add next 3 ingredients; mix well. Pour into well greased 1 1/2 quart casserole; top with generous amount of paprika; bake at 350 degrees for 20 minutes or until bubbly. Serves 8.

## COFFEE CAKE

1 cup butter  
1 1/2 cup sugar  
3 eggs  
1 1/2 cup flour  
1/2 tsp. soda

1/2 tsp. baking powder  
1/2 tsp. salt  
1 tsp. vanilla  
3/4 cup sour cream

Cream butter, sugar, and eggs. Sift dry ingredients and add to creamed mixture. Add sour cream and vanilla.

**Crumbs:**  
1 cup brown sugar  
1 tbsp. flour

2 tsp. cinnamon  
4 tbsp. butter  
1/2 cup nuts

Mix thoroughly. Place half of the dough in a greased 9x13 pan. Top with half of crumb mixture. Spread remaining dough evenly over crumbs and top with remaining crumbs. Bake 40-45 minutes at 300 degrees.

## MEXICAN WAFERS

1/2 lb. butter  
2 cups flour  
1 tsp vanilla

4 tbsp. powdered sugar  
3/4 cup nuts

Mix and pat into roll and chill. Cut in thin slices, bake at 350 degrees. When they start to turn brown remove and cool. When cool, roll in powdered sugar.

## WHEAT MUFFINS

1/3 cup butter  
3/4 cup sugar  
1 egg  
8 oz. yogurt

2 cups whole wheat flour  
1 tsp. baking soda  
2 tsp. baking powder  
1/2 tsp. salt

Pre-heat oven to 350 degrees. Cream butter, sugar, and egg together. Mix whole wheat flour, baking powder, baking soda and salt, and add to creamed mixture, alternately with yogurt. Stir until mixed well. Spray muffin pan with non-stick cooking spray, and fill 2/3 full with batter. Bake 15 minutes at 350. Makes 1 dozen muffins.



## STRAWBERRY BUTTER

1 1/2 cup powdered sugar  
1 cup fresh strawberries

1 stick butter, softened  
1 tsp. lemon juice

In blender or food processor, combine all ingredients. Process until berries are chopped. Spread on hot rolls or biscuits. Frozen or fresh cranberries can take the place of strawberries. Makes 1 cup.

