

Cinnamon Rolls

1 recipe Basic Roll Dough
¼ cup butter, melted
½ cup sugar
2 teaspoons cinnamon

After dough rises once, roll out on floured surface to an 18x15- inch rectangle. Brush dough with butter, leaving ½ inch on one 18-inch side free of butter for ease in sealing edges. Combine sugar and cinnamon; sprinkle over dough. Starting with 18-inch side, roll up toward side with ½ inch unbuttered edge. Seal edges well. Cut into eighteen 1-inch slices. Place cut-side-down in 13x9 inch baking dish**. Cover; let rise until doubled in size, about 45 minutes. Bake in preheated 375* oven 20 to 25 minutes or until golden brown. Turn out of pans and serve warm with Vanilla Glaze on top. Makes 18 rolls.

**The rolls can be frozen at this point. The day before you'd like to serve them, place them in the refrigerator to thaw. The following morning, bring the rolls to room temperature and let them finish rising before baking.

Basic Roll Dough:

3 to ¾ cups unsifted flour
1 package active dry yeast
1 teaspoon salt
¼ cup sugar
1 cup milk
3 Tablespoons butter
1 egg

In large mixing bowl, combine 1 cup of flour with dry yeast, salt and sugar. In saucepan, heat milk and butter until very warm (120-130*); add to flour mixture along with egg. With mixer or beater, beat 2 minutes. By hand, stir in remaining 2 to ¾ cups flour to form a stiff dough. Cover and let rise until doubled in size, about 1¼ hours.

Vanilla Glaze:

2 cups powdered sugar
1 teaspoon vanilla
2 Tablespoons butter, softened
3 to 4 Tablespoons milk

In bowl, combine powdered sugar, vanilla, butter and milk until mixture has consistency of a glaze. Makes 1½ cups of glaze.

High-Protein Rolls
Makes 2 Dozen Rolls

Dissolve:

2 packages dry yeast in
½ cup lukewarm water

Heat until lukewarm:

2 cups cottage cheese

Combine in large bowl:

Cottage cheese

¼ cup sugar

2 teaspoons salt

½ teaspoon baking soda

2 eggs, slightly beaten

Yeast mixture

Gradually add:

4-4 ½ cups sifted flour

Turn onto floured board and knead 5 minutes. Put dough in a greased bowl, turning once. Let rise in warm place until doubled, about 1 ½ hours. Punch down. Turn dough onto lightly floured surface. Divide dough into 24 equal pieces and shape into balls. Place balls in two greased 9" baking pans. Bake at 350* for 20-25 minutes or until golden.

Day Ahead
Mashed Potatoes
10 Servings

8 potatoes, peeled, cut into pieces
1 8-ounce package cream cheese
1 cup sour cream
Garlic salt
Butter, melted

One day before serving: Cook potatoes covered in large pot of boiling salted water until tender, about 20-25 minutes. Drain potatoes and return to same pot. Add cream cheese and sour cream and mash well. Season potatoes to taste with garlic salt and pepper.

Butter an 8x12-inch flat casserole dish. Spoon in the potato mixture, and brush the top well with melted butter. Cover with plastic wrap. Refrigerate.

The following day: Return the mixture to room temperature. Preheat oven to 350°F. Bake uncovered for 30 minutes.

Green Beans Supreme

½ teaspoon grated onion
2 tablespoons butter
2 tablespoons all-purpose flour
½ teaspoon sugar
½ teaspoon salt
Dash pepper
½ cup milk
½ cup sour cream
2 1-pound cans cut green beans, drained
4 ounces Swiss cheese, shredded (1 cup)

1/3 cup cornflake crumbs
1 tablespoon butter, melted

In skillet cook onion in butter slightly, about 1 minute. Blend in flour, sugar, salt, and pepper. Add milk all at once and cook till thick and bubbly. Remove from heat; stir in sour cream. Add beans. Spread *one-third* of the bean mixture in 1-quart casserole dish. Sprinkle *one-half* the Swiss cheese over beans; repeat layers, ending with beans.

Combine cornflake crumbs and melted butter; toss until well mixed. Top beans with cornflake mixture. Bake in hot oven (400*) for 20 minutes. Makes 8 servings.

CHERRY PIE

Pie Crust:

1 ½ cups sifted all-purpose flour
½ teaspoon salt
½ cup shortening
4 tablespoons ice water

Preheat oven to 400*. Sift flour and salt together; cut in shortening with 2 knives till like cornmeal. Sprinkle 1 tablespoon water over part of mixture. Gently toss with fork; push to side of bowl. Repeat till all is moistened. Form into a ball. Flatten on lightly floured surface by pressing with edge of hand 3 times across in both directions. Roll from center to edge till 1/8 inch thick. Fit pastry into 9-inch pie plate; trim ½ inch beyond edge; fold under and flute edge. Refrigerate.

Topping for Pie:

1 cup flour
½ cup sugar
1 stick of butter (cold)

Combine in food processor. Refrigerate.

Cherry Pie Filling:

1 can cherry pie filling
1 can of tart cherries, drained.

Combine. Pour the mixture into the bottom crust. Cover with pie crumb topping. Bake at 400* on lowest oven shelf for 10-15 minutes; then turn oven to 350* and bake until finished. To protect pie from over browning, cut the center out of a square of foil. Mold foil ring around the pie's edge. Let cool completely on a rack before serving.