

NANNA'S CINNAMON ROLLS

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1 pkg. yeast
¼ c. warm water
2 c. scalded milk
1½ tsp. salt
4 T. sugar

4 T. shortening
6 c. flour
6 T. margarine
½ c. dark brown sugar
2 tsp. cinnamon

Scald milk; stir in sugar, salt and shortening. Cool to lukewarm (115°). Pour warm water into bowl. Sprinkle in yeast and stir until dissolved. Add lukewarm milk mixture and 2 cups flour. Beat with beater while adding rest of flour. Reserve 1 cup of flour for kneading. Knead until dough is smooth and satiny. Place in greased bowl, turning to grease top. Cover and let rise in warm place until doubled in bulk, about 1 hour. Punch dough down and roll into a rectangle. Spread generously with margarine, brown sugar and cinnamon. Roll up as jelly roll; cut into 1-inch slices. Place cut side up into greased pan. Cover; let rise in warm place about 45 minutes. Bake at 350° to 400° for about 25 minutes. Makes about 2 dozen rolls.