

BUBBLE BREAD

BILLIE WERNLI

2 pkg. dry yeast	4-4½ c. sifted flour
1 c. warm water	2 beaten eggs
½ c. milk, scalded	3 T. butter, melted
½ c. shortening	1 c. sugar
½ c. sugar	1 t. cinnamon
1 t. salt	

Soften yeast in warm water. Combine milk, shortening, half cup sugar and salt. Let cool. Add one cup flour and beat well. Add yeast mixture and eggs and beat until smooth. Mix the remaining flour enough to make dough soft. Knead about 8-10 minutes. Place in greased bowl, turning once to grease dough.
(Over)

Let rise 1-1. Cover with towel. Let rise 1-1½ hours until double in bulk. Punch down. Cover and let rise 10 more minutes. Take little pieces of dough, shape into small balls, place in melted butter and cinnamon/sugar mixture. Place balls into an angel cake pan, greased. Let rise another hour. Bake at 350° for 35-40 minutes.