

Here's what's cookin' Sweet Petals Serves

Recipe from the kitchen of Alice

soften 1 tbsp yeast in $\frac{1}{4}$ c warm water
 $\frac{3}{4}$ c hot scalded milk

3 tbsp shortening

2 tbsp sugar

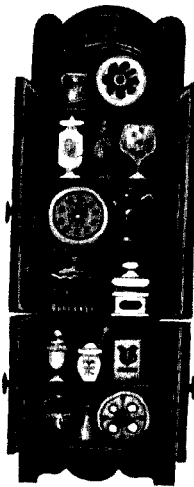
$1\frac{1}{2}$ tsp salt

} combine

stir in yeast

gradually add $2\frac{1}{2}$ to 3 c. flour (stiff dough)
let rise till double in bulk

Punch off small piece of dough. Roll
into 6 in strip, $\frac{1}{2}$ in thick. Dip into
melted butter, then in cinnamon -



sugar topping. Wind into flat coil in center of pan. (foil covered pizza pan) Continue making strips, placing them close together to make a round flat coffee cake. Cover. Let rise 45 to 60 min.

Bake at 350° 25-30 min. Brown. Cool slightly. Drizzle with glaze of $\frac{1}{2}$ c sifted confectioners sugar and 1 to 2 tsp ~~sau~~ milk.

Cinnamon-sugar topping (roll in) combine $\frac{3}{4}$ c sugar, $\frac{1}{4}$ c firmly packed brown sugar. 2 tsp French's Cinnamon + $\frac{3}{4}$ c chopped nuts.