

#%) SWEET PETALS 350° 25-30 min.

Soften 1 packet yeast in $\frac{1}{4}$ cup warm water.

Combine $3\frac{3}{4}$ cup hot scalded milk

3 tbsp. shortening

2 tbsp. sugar

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

Stir in the softened yeast.

Add gradually $2\frac{1}{2}$ to 3 cups sifted flour to form stiff dough.

Knead on floured surface until smooth and satiny. 3 to 5 minutes. Place in greased bowl and cover.

Let rise in warm place until light and doubled in size, about 1 hour.

Place a 14 inch sheet of foil on baking sheet Grease. turn up edges to form a 12 inch round pan.

Pinch off small piece of dough, enough to roll

into a 6 inch strip, $\frac{3}{4}$ inch thick. Dip in melted butter ($\frac{3}{4}$ cup in all) then in cinnamon-sugar topping.

Wind into a flat coil in center of pan. Continue making strips, placing them close together to make a round flat coffee cake. Cover.

Let rise in warm place until doubled in size, 40-45 minutes. Bake.