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Home

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HONEY TWIST

- 1 Cup Milk, Scalded
- 1/4 Cup Shortening
- 1/2 Cup Sugar
- 1 Teaspoon Salt
- 2 Envelopes Cake Yeast
- 1/4 Cup Lukewarm Water
- 2 Eggs, Beaten
- 5 to 6 Cups Sifted Flour
- 1 Recipe Honey Topping

DIRECTIONS

1. Pour milk over shortening, sugar and salt.
2. Soften yeast in lukewarm water.
3. Cool milk to lukewarm, add yeast and eggs.
4. Beat in flour to make a soft dough.
5. Turn out onto a floured board and knead until smooth.
6. Place in a greased bowl, cover and let rise until doubled in bulk, about 1 hour.
7. When light, shape into a long roll 1 inch in diameter.
8. Coil the roll in a greased cake pan beginning at the outside edge and covering the bottom.
9. Brush with honey topping.
10. Let rise until doubled in bulk.
11. Bake in a 375 degree oven for 25 to 30 minutes.