



CARAMEL PECAN ROLLS

- 1 Envelope Yeast
- 1/4 Cup Warm Water
- 2 Cups Scalded Milk
- 1 1/2 Teaspoons Salt
- 4 Tablespoons Sugar
- 6 Cups Sifted Flour
- 4 Tablespoons Shortening

FILLING

- 6 Tablespoons Butter
- 1 Cup Brown Sugar
- 1 1/2 Cups Chopped Pecans

DIRECTIONS

1. Dissolve yeast in warm water.
2. Scald milk and melt shortening in it.
3. Combine dry ingredients with milk mixture and yeast mixture.
4. Knead until smooth and elastic.
5. Allow to rise.
6. Roll dough out and spread with softened butter.
7. Sprinkle generously with brown sugar and pecans.
8. Roll up.
9. Slice and place cut side down on a greased baking sheet.
10. Let rise 1 hour.
11. Bake in a 400 degree oven for 25 minutes.