

Christmas Carol Roll

Soften 2 pkg (or 2 T.) in $\frac{1}{2}$ cup warm water

In another bowl, combine $1\frac{1}{2}$ cups scalded milk with:

4 T. sugar

6 T. shortening or oil

3 teaspoons salt

Mix together and cool until medium warm

Stir in 2 beaten eggs and then softened yeast

Add gradually $5\frac{1}{2}$ cups of flour and knead well for 5-7 minutes

Place in a greased bowl and let rise until doubled

*After rising, cut dough into 13 pieces, roll into ropes and 6-8 inches long and $\frac{1}{2}$ inch thick-dip in butter and then roll in cinnamon-sugar topping**

On a greased and foiled(opt.) pizza pan or cookie sheet, wind the first strip in a tight circle starting at the center.

Continue with the strips where the last one leaves off-twisting them as you go so you make a big circle.

Sprinkle with remaining cinnamon mixture.

Let rise until double and bake @ 350 degrees for 25-30 minutes

Cool slightly and drizzle with glaze $\frac{1}{2}$ cup powdered sugar and 2 teas. Milk

**Cinnamon-Sugar Topping*

$1\frac{1}{2}$ cups white sugar

1 cup brown sugar

4 teas. Cinnamon

$1\frac{1}{2}$ cup nuts