

BREAD & BREAKFAST

Grandma Nielson's Danish Rolls

When I was on the phone getting the recipe for chokecherry syrup from Aunt Margaret Ruth, she recalled how wonderful her mother's Danish rolls were. She didn't think she had the recipe but then found it and called me back.

a2 tablespoons yeast
1 cup warm water
1/2 cup sugar

Mix together and allow to proof. Then add:

1/2 cup melted butter
4 eggs, well beaten
1 teaspoon salt
enough flour to make a firm dough

Allow to rise 1 1/2 hours. Roll out and dot 2/3 of dough with butter. Fold the remaining 1/3 of the dough over. Let stand 20 minutes. Repeat 3x, adding butter each time. Cut into 1/2 strips and twirl in hands like cinnamon rolls.

The recipe doesn't say how to bake, but we are guessing next to allow to rise and then bake. We'll have to figure out at what temperature and for how long!

Aunt Margaret Ruth remembers Grandma Nielson served these with butter and jam or a little icing, but she didn't put cinnamon in them. Aunt Margaret Ruth remembers that they were SO delicious—her favorite!