



## Southern Pecan Rolls

(Yield: 2 dozen)

1 ½ cups milk  
½ cup sugar  
1 ½ tsp. salt  
2 small cakes compressed yeast or 2 pkgs. dry active yeast  
5 cups sifted Hecker's or Ceresota Unbleached Flour  
2 eggs (beaten)  
¼ cup butter or margarine (melted)

1 cup brown sugar  
1 cup pecans (chopped)

Prepare muffin tins by putting ½ tsp. melted butter and 1 tsp. brown sugar in each lightly greased well.

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm mixture; add 3 cups flour, beat well. Add eggs, beat vigorously. Blend in melted shortening, then mix in remaining flour. Turn onto well-floured board and knead until smooth and elastic. Place in a greased bowl, cover with damp cloth, let rise until double in bulk (1 ½ to 2 hrs.) Punch down, let rise until light (45 min. to 1 hr.). Roll dough out into a rectangle about ¼" thick. Brush with melted butter, cover with remaining brown sugar and chopped pecans. Roll up like jelly roll. Cut off 1" slices and place in prepared muffin tins, cut side down. Let rise until light (about 1 hour); bake in 375° oven for about 20 minutes, or until nicely browned.