



Honey Rolls

(Yield: 1 dozen medium size rolls)

2 cups sifted Heckers or Ceresota Unbleached Flour

½ tsp. salt

3 tsp. baking powder (double action)

5 tbsp. butter

2/3 cup milk

½ cup honey)

4 tbsp. butter) melt together; cool

1 ½ tsp. cinnamon

Preheat oven to 400°

Grease muffin tins

Sift together flour, salt and baking powder. Cut in butter. Add milk, stirring to make a soft dough. Turn out onto lightly floured board; knead a few times; roll out to about ¼" thickness. Spread with honey mixture. Roll up as for cinnamon roll. Cut into slices 1" thick; place in muffin tins, cut side down. Bake for about 15-20 minutes, or until rolls test done. Turn out of pan while warm

