

BUTTERHORNS

Ingredients:

500 ml flour
125 ml margarine
45 ml sugar
1 ml salt
15 ml yeast
7 ml sugar
125 ml warm water
85 ml milk (scalded)
1 egg

Equipment:

liquid measure	small saucepan
small measures	wooden spoon
dry measures	pastry blender
large bowl	baking sheet

Method:

Day 1

1. Combine together 7ml sugar & warm water
2. Add yeast
3. Scald the milk in saucepan on stove, - **cool** - add egg
4. Combine flour, 45 ml sugar & salt
5. Cut in margarine using pastry blender
6. Add milk mixture to yeast, stir until smooth
7. Pour liquids into dry, stir until moist
8. Cover & refrigerate over night

Day 2

1. Roll out dough on floured counter $\frac{1}{2}$ " thick
2. Cut into 8 - 10 wedges like a pizza (use a pizza cutter)
3. Roll into butterhorn shape (from wide to narrow) on ungreased baking sheet
4. Let rise $\frac{1}{2}$ hour
5. Bake at 350° F (180° C) for 12-15 min.
6. Ice with **Butter Icing**:

25 ml margarine
185 ml icing sugar
15 ml milk
2 ml vanilla

Cream margarine, add icing sugar and milk until desired consistency, add 2 ml vanilla.

Product Standards

golden brown/tender/no air bubbles