

## DANISH BUTTER HORNS

2 T dry yeast

1 C warm water

1/2 C powdered milk

1/3 C sugar

1-1/3 C butter (1 C to be used later)

2 t salt

3 eggs beaten

4 to 4-1/2 C flour

Soak yeast in warm water. Melt butter (1/3 C). Add sugar, salt and powdered milk. Add eggs and mix. Stir in flour and knead to smooth dough. Place in 9x13 pan very well greased. Chill in refrigerator for two

hours. Roll chilled dough into 12x16. Spread 1/3 C butter on 2/3 of dough. Fold unbuttered 1/3 over half the covered portion; then third section over the other two. Repeat process twice, re-rolling each time to original size using remaining 2/3 C butter. Place back into refrigerator and leave over night. Roll dough lengthwise to oblong about 11/16". Cut into 3/4" strips, TWIST and form spiral roll. Makes 1-1/2 dozen. Place on baking sheet and let rise. Bake 375 oven 10-12 min.

Before placing into oven, sprinkle topping of 3 T flour, 1/4 C sugar, 2 T butter on roll before baking.

**Icing:** before too cool, place a glaze of 1/2 C powdered sugar, 3 T butter and a few drops of vanilla, along with enough water to make a thin glaze.