
Mrs. Kovatch's Rolls

From Jeanette's Recipe Cards

Seems that there are some directions missing in the original recipe like letting dough rise, punching down and shaping into rolls. *Possible directions are in italics.* Will amend on line version after trying.

Quantity	Ingredients	Preparation Notes
2 Cakes	Yeast	
1/4 C	Water - warm	• Dissolve yeast in water
1/3 C	Butter	• Mix together butter and milk
3/4 C	Scalded Milk	• Add sugar, salt, eggs and vanilla
1/3 C	Sugar	• Then add in flour
2 tsp	Salt	• <i>Let rise (probably twice with interim punch down)</i>
2	Eggs	• <i>Roll out and either cut into circles or pinch off enough to form a ball. Place on cookie sheet or greased cupcake tins to rise.</i>
2 tsp	Vanilla	
4 - 4 1/2 C	Flour	• Bake 20 min at 375 degrees
		• Frost
		• Top with sprinkled nuts
	Frosting	
	sugar, melted butter, milk	
	nuts - chopped	