

Butterscotch Rolls

60 ml softened butter

125 ml brown sugar

1 ml cinnamon and/or nutmeg

Optional:

37 ml plumped raisins

30 ml chopped nuts

Dough:

250 ml Sifted Flour

7 ml Baking Powder

1 ml Salt

30 ml Shortening

105 ml Milk

Method:

1. Preheat oven to 425 degrees. Grease a 6 cup muffin pan.
2. Combine butter, brown sugar and spices, creaming until light and fluffy.
3. In a large bowl, sift together flour, baking powder, and salt.
4. Cut in shortening, using pastry blender, until mixture is crumbly and shortening pieces are approx. the size of small peas.
5. Make a well in centre. Gradually add milk. Mix only until soft dough is formed
6. Turn onto lightly floured surface and knead (10 -15 times).
7. Roll dough to form a square (15 cm x 15 cm x 6 mm thick). Spread with creamed mixture. Add desired optional ingredients.
8. Roll up like a jelly roll.
9. With bread knife, slice roll evenly into 6.
10. Place cut side up in each muffin cup
11. . Bake at 425F for 15 – 20 min. or until golden brown.
12. Remove from oven and turn out immediately. Let butterscotch drip over rolls briefly and then remove pan.