



Maybe home-baked butterscotch buns never saved a marriage—but they never did one any harm. You bake them yourself. Right from scratch. You just add everything. Especially lots of love... and Fleischmann's Yeast.



BUTTERSCOTCH BUNS

1 cup milk ½ cup sugar 2 teaspoons salt
 ½ cup (1 stick) Fleischmann's Margarine
 2 packages Fleischmann's Active Dry Yeast
 ½ cup warm water (105°-115°F.)
 1 egg 4 cups unsifted flour

BUTTERSCOTCH-NUT TOPPING

¼ cup light corn syrup 1 tablespoon water
 2 tablespoons Fleischmann's Margarine
 1 cup (6-ounce package) butterscotch bits
 ½ cup chopped Planters Pecans

BROWN SUGAR 'N RAISIN FILLING

melted Fleischmann's Margarine
 ½ cup firmly packed dark brown sugar
 ¼ cup raisins

Scald milk; stir in sugar, salt and ½ cup Fleischmann's Margarine. Cool to lukewarm. Dissolve Fleischmann's Yeast in warm water in a large warm bowl. Stir in lukewarm milk mixture, egg and half the flour. Beat until smooth. Stir in rest of flour to make a stiff batter. Cover tightly with aluminum foil. Refrigerate at least 2 hours (or up to 3 days).

When ready to shape the dough, prepare Butterscotch Topping. In pan combine corn syrup, water, 2 tablespoons Fleischmann's Margarine; bring to a boil over medium heat, stirring constantly. Remove from heat; stir in butterscotch bits until melted. Spread mixture over two ungreased 8 x 8 x 2-inch pans; sprinkle with chopped Planters Pecans.

Divide dough in half. Roll each half into a 9 x 12-inch rectangle. Brush each rectangle with melted margarine; sprinkle with half the brown sugar and raisins. Roll each up tightly from 9" side as for jelly roll. Seal edges.

Cut each roll into nine 1-inch slices; place, cut side up, over butterscotch mixture in pans. Cover; let rise in warm draft-free place until doubled, about 1 hour. Bake at 350°F. 30 to 35 minutes, or until done. Makes 18.

FREE—the fabulous 52-page Fleischmann Treasury of Yeast Baking with 49 great new recipes. For your free copy, write quickly to: P.O. Box 3C, Mount Vernon, New York, 10558.

ANOTHER FINE PRODUCT OF STANDARD BRANDS

1/2 cup milk 1/2 cup sugar 2 tablespoons
1/2 cup (1 stick) Fleischmann's Margarine
2 packages Fleischmann's Active Dry Yeast
1/2 cup warm water (105°-115°F.)
1 egg 4 cups unsifted flour

BUTTERSCOTCH-NUT TOPPING
1/4 cup light corn syrup 1 tablespoon water
2 tablespoons Fleischmann's Margarine
1 cup (6-ounce package) butterscotch bits
1/2 cup chopped Planters Pecans

BROWN SUGAR 'N RAISIN FILLING
melted Fleischmann's Margarine
1/2 cup firmly packed dark brown sugar
1/4 cup raisins

Dissolve Fleischmann's Yeast in warm water in a large warm bowl. Stir in lukewarm milk mixture, egg and half the flour. Beat until smooth. Stir in rest of flour to make a stiff batter. Cover tightly with aluminum foil. Refrigerate at least 2 hours (or up to 3 days).

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with more...
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