



How not to be taken for granted...bake sticky buns from scratch.

It's not every wife who takes the time (and trouble) to bake from scratch. He'll notice. He'll appreciate. Of course you get some help from Fleischmann's Yeast. But the credit's yours.



ANOTHER FINE PRODUCT OF STANDARD BRANDS

BUTTERSCOTCH BUNS

1/4 cup milk 1/2 cup sugar 2 teaspoons salt
 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 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
 1/2 cup Planters Pecans

STEP 1—Scald milk; stir in sugar, salt and 1/2 cup Fleischmann's Margarine. Cool to lukewarm. Dissolve Fleischmann's Yeast in warm water in large warm bowl. Stir in lukewarm milk mixture, egg, 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).

STEP 2—When ready to shape dough, prepare Butterscotch Topping. In pan combine light corn syrup, water and 2 tablespoons Fleischmann's Margarine; bring to a boil over medium heat, stirring constantly. Remove from heat; add the butterscotch bits and stir until melted. Spread butterscotch mixture over bottom

of two ungreased 8 x 8 x 2-inch pans; sprinkle with chopped Planters Pecans.

STEP 3—Divide dough in half. On lightly floured board, roll each half into a 9 x 12-inch rectangle. Brush each rectangle with melted margarine and sprinkle with half the brown sugar and raisins. Roll each rectangle up tightly from 9-inch side as for jelly roll. Seal edges.

STEP 4—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 in 350°F. oven 30 to 35 minutes, or until done. Makes 18 butterscotch buns.

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