

# Butterscotch Curls

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*2 cups flour  
2 tablespoons baking  
powder  
2/3 teaspoon salt  
4 tablespoons shortening  
2/3 cup milk  
3 tablespoons butter  
1/2 cup brown sugar*

Preheat the oven to 350 degrees.

In a bowl, sift in the flour, baking powder and salt.

Add the shortening, mixing in with a fork. Add the milk to make a soft dough. Knead lightly.

Roll out the dough , 1/4 inch thick.

Spread the dough with creamed butter and sprinkle with brown sugar.

Roll up the dough as for a jelly roll.

Cut the roll in one inch pieces. Stand the pieces on end in a well greased pan or small muffin tins.

Bake for 30 minutes.

The centers of the rolls curl up and will be glazed on the edges.

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Per Serving (excluding unknown items): 2054 Calories; 94g Fat (40.7% calories from fat); 31g Protein; 275g Carbohydrate; 7g Dietary Fiber; 115mg Cholesterol; 4796mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1/2 Non-Fat Milk; 18 Fat; 5 Other Carbohydrates.