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# Butterscotch Rolls

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 package butterscotch pudding mix**

**1 1/2 cups milk**

**1 package yeast**

**1/4 cup warm water**

**2 eggs, unbeaten**

**1 stick margarine, melted**

**2 teaspoons salt**

**4 to 4-1/2 cups flour**

## **FILLING**

**1/4 cup butter, melted**

**2/3 cup brown sugar**

**2/3 cup coconut**

**2/3 cup pecans, chopped**

**2 tablespoons flour**

## **FROSTING**

**2 tablespoons butter**

**2 tablespoons milk**

**1/4 cup brown sugar**

**1 cup powdered sugar**

In a small saucepan, combine the butterscotch pudding and milk. Cook until the pudding boils. Let cool.

In a bowl, dissolve the yeast in 1/4 cup of warm water. In a bowl, combine the yeast mixture, cooled pudding, eggs, margarine, salt and two cups of the flour. Beat well.

Add enough of the remaining flour to make a soft dough. Turn onto a floured board. Knead well. Roll out 1/4 inch thick.

In a bowl, combine the melted butter, brown sugar, coconut, pecans and flour. Spread this filling over the dough. Roll up jelly roll style and cut into one-inch rolls. Place the rolls into a greased pan. Let rise until double.

Bake at 375 degrees for 25 to 30 minutes.

Blend together the frosting ingredients and frost the slightly warm rolls.

Yield: 2 dozen

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 5716 Calories; 255g Fat (39.7% calories from fat); 91g Protein; 781g Carbohydrate; 27g Dietary Fiber; 664mg Cholesterol; 6970mg Sodium. Exchanges: 27 Grain(Starch); 2 1/2 Lean Meat; 1/2 Fruit; 1 1/2 Non-Fat Milk; 48 Fat; 23 Other Carbohydrates.*