

Sour Cream Twists

Bring to a boil the following:

- 1 c sour cream,
- 2 tblsp shortening,
- 3 tblsp sugar,
- 1/8 tsp salt,
- 1 tsp soda.

Cool. Then add:

- 1 unbeaten egg,
 - 2 heaping tsp yeast and a bit, soaked in $\frac{1}{4}$ c water.
 - 3 c flour.
- Mix and let stand 3 minutes.

Roll dough 6 X 24 " or longer and spread with melted butter or margarine is OK too.

Top with: $\frac{1}{3}$ c brown sugar and cinnamon.

Fold into $\frac{1}{2}$ lengthwise, then cut into strips and twist. Place on greased pan and let rise 1 hour. Bake in 325 oven for 15 minutes. While still hot, ice with butter icing. Makes 2 dozen.

Note: Alice says to make only 1 recipe at a time. Do not double.