

## RECIPE

# Butterhorns



## Glaze for Butterhorn

- 1 cup icing sugar (250 ml)
- 1 tsp milk (5 ml)

1. Mix ingredients together. Pour over baked butterhorns.

## Ingredients

- 1 Tbsp yeast (15 ml)
- ½ cup warm water (125 ml)
- ⅔ cup milk (150 ml) with ½ tsp vinegar (2 ml)
- 1 egg at room temperature (let sit in shell in warm water for 5 minutes)
- 2 ½ -3 cups flour (625 - 750 ml)
- ¼ cup margarine (60 ml), softened
- ¼ cup sugar (60 ml)
- 1 tsp baking powder (5 ml)
- ½ tsp salt (2 ml)

## Preparation

1. **In a large mixing bowl dissolve yeast in warm water.**
2. Add milk, eggs and 1 cup (250 ml) flour, margarine, sugar, baking powder and salt. Mix for half minute, on low speed, scraping bowl constantly.
3. **Beat 2 minutes on medium speed. Using a wooden spoon stir in remaining flour. Put dough on lightly floured counter.**
4. **Knead for 5 minutes. Put dough in greased bowl, grease top of dough. Cover with plastic wrap. Let dough rise over warm water (same method for bread & cinnamon buns earlier this week) Let rise for 45 -60 minutes.**

5. Punch dough and roll out into rectangle, no thinner than  $\frac{1}{2}$  inch. Cut into long strips.



6. Twist dough and roll to make a round bun.
7. Bake 10-15 minutes at 375°F.



8. Pour glaze over top of butterhorns while they are still hot.