

# Rum Rolls

Frances Duzan Herndon - Holts Summit, MO  
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## Yield: 24 rolls

*1 package dry yeast*  
*1/4 cup water*  
*1 teaspoon sugar*  
*1 cup milk*  
*1 cup flour*  
*1 egg*  
*2 cups flour*  
*1/2 cup sugar*  
*1 teaspoon salt*  
*1/4 pound butter or*  
*margarine, softened*  
*2 to 3 tablespoons*  
*cinnamon*  
*1 cup powdered sugar*  
*1 tablespoon cream*  
*2 tablespoons butter or*  
*margarine, softened*  
*1/2 tablespoon rum (or one*  
*teaspoon rum flavoring)*  
*1/2 teaspoon vanilla*

## Preparation Time: 20 minutes

### Bake Time: 15 minutes

In a saucepan, combine the yeast, water and one teaspoon of sugar. Stir until dissolved.

In a bowl, scald the milk. Cool. Add one cup of flour. Add the dissolved yeast mixture. Allow to set for one hour until it bubbles. After one hour, add the egg, two cups of flour, 1/2 cup of sugar and the salt. Place the mixture in a greased bowl. Cover with a wet cloth until double in bulk.

After the dough has doubled in bulk, place it on a floured surface and roll out to a 12x24-inch rectangle. Spread the rectangle with the softened butter and sprinkle with cinnamon. Cut into one-inch pieces and place in a greased pan. Allow to set until double in bulk.

Place into the oven at 400 degrees to bake until they are golden brown. (Try 15 to 20 minutes.)

Make the icing: In a bowl, mix the powdered sugar, cream (or milk), two tablespoons of softened butter, the rum and vanilla.

When the rolls are finished, let them cool slightly. Spread the rolls with the icing.

(If you use corn oil margarine, these rolls are low in cholesterol.)

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Per Serving (excluding unknown items): 3575 Calories; 136g Fat (34.1% calories from fat); 58g Protein; 536g Carbohydrate; 20g Dietary Fiber; 569mg Cholesterol; 3517mg Sodium. Exchanges: 19 1/2 Grain(Starch); 1 Lean Meat; 1 Non-Fat Milk; 25 1/2 Fat; 15 Other Carbohydrates.