

Butterhorns

1 package dry yeast
1/4-cup luke warm water (used to dissolve yeast)
3/4-cup sweet milk (scald)

Add: 1/2-cup sugar
3 eggs
1/2-cup butter
1/2 tsp salt

When lukewarm, add:
4 cups flour

Either place in fridge overnight or use immediately. Let rise till double in bulk.
Put on breadboard and knead a little, cut in half. Roll each piece out round,
cut like a pie, each in twelve pieces. Fold, let rise till doubled.
Bake at 350 degrees for up to 20 minutes (till light brown).