

"Orange Rolls."

2 c. - flour - $\frac{1}{4}$ teasp. salt
2 teasp. baking powder
4 tablesp. shortening
1 egg - $\frac{1}{2}$ c. - milk
12 sections of orange.

Sift flour, salt and baking powder together. Then add shortening mixing in thoroughly with a fork. Beat egg slightly & add with milk to 1st. mixture. Roll into an oblong piece about $\frac{1}{4}$ inch thick. Cut into 3 inch circles, spread with creamed butter & place a section of fresh orange coated with granulated sugar on half the circle. Fold over other half to completely cover orange & pinch edge together. Place rolls in greased pan & bake in moderate oven for about 20 minutes, just before removing brush tops with melted butter.