



## PLUM ROLLS

- 1½ cups sifted flour
- 2 teaspoons Calumet Baking Powder
- ½ teaspoon salt
- 2 tablespoons butter or other shortening
- ½ cup milk (about)
- 1 can (2 cups) plums, seeded and drained

(All measurements are level)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cover with plums. Roll in long roll, pressing edges together. Cut into 1½-inch slices. Place in greased pan and pour plum sauce (made from plum juice and water, thickened and sweetened) over them. Bake in hot oven (425° F.) 30 minutes, basting often. Serve hot, with sauce poured around them.