

# RAISIN SURPRISE ROLLS

By Lila M. Jones, head of the Home Economics Dept.,  
H. J. Heinz Co., Distributors of Sun-Maid Raisins

2 cups milk, scalded  
 $\frac{3}{8}$  cup sugar (6 tbsp.)  
 $\frac{1}{2}$  cup shortening  
1 tsp. salt  
 $\frac{1}{2}$  cup mashed potatoes  
 $\frac{1}{4}$  cup lukewarm water  
1 cake compressed yeast or

$5\frac{1}{2}$ -6 cups sifted Robin  
Hood Enriched Flour  
1 cup Sun-Maid  
raisins  
 $\frac{1}{2}$  cup sugar  
1 tsp. cinnamon

Mix  
together

**POUR** . . . scalded milk over sugar, shortening, salt and mashed potatoes; stir until shortening has melted.

**ADD** . . . 2 cups of flour and beat until well mixed; cool to lukewarm.

**LET** . . . yeast stand in lukewarm water 5 min.; add to milk mixture; beat.

**PUT** . . . in warm place until bubbly (about 1 to  $1\frac{1}{2}$  hours).

**MIX** . . . in flour to make stiff dough; knead on lightly floured board until smooth.

**PLACE** . . . in well greased bowl; cover and place in refrigerator until ready to use. NOTE: dough will rise in the refrigerator and may have to be punched down once or twice.

**PINCH** . . . off small amount of dough, flatten, place some raisin mixture in center, pull sides up and seal well. (24 rolls to one 8-inch square pan.) Return dough to refrigerator for future use.

**PLACE** . . . seam down in well greased 8-inch square pan; let rise until light.

**SNIP** . . . each roll with a scissors before placing in oven.

**BAKE** . . . in moderately hot oven ( $425^{\circ}$  F.) for 15 to 20 minutes.

**REMOVE** . . . from oven. Anchor a raisin with powdered sugar frosting in the depression on top of each roll.

**TOTAL YIELD** 4 to 5 dozen rolls.

