

# COFFEE ROLLS

## BECCA'S SWEDISH FAMILY RECIPE

|            |             |           |
|------------|-------------|-----------|
| Prep time: | Total time: | Servings: |
| 20 minutes | 60 minutes  | 6-10      |



### Ingredients

- 2 cups milk
- 2 sticks of margarine or butter
- 1 heaping tsp. ground cardamom
- 2 tsp. salt
- 1 good cup of sugar
- 2 beaten eggs
- 2 yeast cakes
- 6 ½ - 8 cups of flour

### Instructions

1. Scald the milk then add butter, cardamom and salt
2. Let cool and add sugar, beaten eggs and yeast cakes
3. Let stand for 8 minutes
4. Add flour
5. The dough should not be stiff. Let rise overnight
6. In the morning, flour board enough to handle, handling dough as little as possible. The dough should be soft
7. Cut in four pieces, roll in rectangles, spread with soft margarine or butter and sugar.
8. Roll and cut in 1-1 ½ inch slices, placing in 8 inch square or round pans.
9. Let rise and sprinkle with sugar just before baking.
10. Bake in 375 ° oven about 25 minutes or until lightly browned.

