Swedish Tea Rolls

Ingredients

- 1/2 cup shortening
- 2/3 cup about milk
- 1/3 cup sugar
- 1 tsp cinnamon
- 2 cups sifted flour
- 2 tsp Calumet (baking powder)
- 1/2 tsp salt
- Additional sugar and cinnamon mixture (for coating)
- Butter (for dotting)

Instructions

1. Combine flour, Calumet, and salt as usual for biscuits.
2. Cut in shortening, then add milk to form dough.
3. Cut dough into 3-inch squares.
4. Fold each square in half and press into a mixture of sugar and cinnamon.
5. Sprinkle thickly with more sugar and cinnamon mixture.
6. Dot with butter.
7. Bake in a hot oven at 450°F for 15 minutes.
8. Makes 10 to 12 rolls.

Swedish Tea Rolls.

2 cups sifted flour.
2 tsp. Calumet
½ " salt.
½ cup Shortening.
⅔ " sour Milk.
⅓ " sugar
1 tsp. Cinnamon

as usual. Biscuits. cut into 3-inch squares. fold each square in half and press into mixture of sugar and cinnamon, sprinkle thickly with more " " " dot with butter Bake in hot oven - 450 - 15 Minutes -

Makes 10 to 12 rolls.

recipecardarchive.com | RCA0005-20260528-0128

