

Heritage Recipes

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Butter Roll Recipe #6

From Anonymous

My family makes it (Butter Rolls) thus:

Biscuit dough:

4 handfuls self rising flour (White Lily) and 2 handfuls sugar

1 fistful of lard rubbed into flour

"enough" buttermilk to make a dough stiff enough to roll out.

Roll out about 1/4 inch thick in a big rectangle, spread with soft butter, and sprinkle with cinnamon and sugar. Roll like a jelly roll and cut into slices (about an inch thick). Arrange the slices in a greased pan.

Custard:

1 quart sweet milk

1 cup sugar

1 stick butter

4 eggs

Combine everything but eggs in a saucepan and slowly bring to a boil to melt the butter and dissolve the sugar. Beat eggs with a whisk and whisk in about half the hot milk mixture to temper the eggs. Stir egg mixture back into hot milk, add a spoon of vanilla and pour the custard over the rolls in the pan. Sprinkle a little cinnamon over all and bake at 350 for about 45 minutes, till brown..

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