## Heritage Recipes

You can share old family recipes and traditions

Butter Roll Dessert<br>From Visitors to the Old Recipe Detective Blog

## Butter Roll Dessert Recipe \#1

"My aunt Marylou use to make this dessert for us children back home in Courtland Alabama.

She rolled out biscuit dough like she was going to make a pie shell; she cut the dough into wide strips and spread it with butter, sugar, cinnamon and nutmeg (creamed together). She rolled the dough into a roll (she made several rolls, depending on how large her pan was)and placed them into a baking dish. She covered the dough rolls with milk, eggs, sugar and bake. This is all I can remember. It was a long time ago. I am 57 now, and that was when I was about 8 or 9 .

I hope this information will be of some help."

## Butter Roll Dessert Recipe \#2 from Julia

"My grandmother and Aunt Ivy used to make this when I was little and it is wonderful! I have made it and although it was good somehow is was not the same if not served in a huge white metal pan covered with a clean dishcloth!

Dough, rolled out thin. Then pat butter and sprinkle with sugar. Roll up. Place in large pan and pour boiling water over it. Then you put more butter and vanilla in the water and bake in the oven! It is so good and very rich! This is an East Texas tradition that is becoming a lost art. "

## Butter Roll Dessert Recipe \#3 from Christie

The butter roll recipe was something my grandmother loved cooking.

Ingredients:

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Store bought biscuits or homemade biscuit dough cut to size
Milk
Butter
Cinnamon
Sugar
Nutmeg

Place biscuits in greased baking dish
Dot butter
Sprinkle on cinnamon, nutmeg and sugar
Pour milk over all (approximately 1 to $11 / 2$ cups for large baking dish)
Bake until biscuits are brown.

There were never any measurements for this recipe all done by taste and sight.

