

BETTY'S. Roll mix

1 # SHORTENING

9 C. ALL PURPOSE

400° - 20-25

$\frac{1}{4}$ C. B.P.

$1\frac{1}{2}$ TBSP. SALT

2 C. mix
 $\frac{1}{2}$ C. milk
1 tsp. B.P. }

$\frac{1}{3}$ C. MARG.

1 C. BROWN SUGAR.

1 TBSP. CIN.

$\frac{1}{3}$ C. CURRENTS.

COMBINE mix - B.P. - MILK TO FORM SOFT DOUGH

STIRRING ABOUT 20 TIMES - TURN ONTO FLOURED
BOARD - KNEAD 20 " ROLL INTO RECTANG $1\frac{1}{2}$ "
thick - DROP SMALL SPOON OF FILLING INTO
GREASED MUFFIN TINS - SPREAD REST OVER
DOUGH ROLL UP + CUT INTO 1" SLICES -
BARs.

2 C. MIX
 $1\frac{1}{2}$ C. BROWN SUGAR ($1\frac{1}{2}$)
1 C. COCONUT
1 C. CHOP. NUTS.
2 BEATEN EGGS.
1 TSP. VANILLA

WELL GREASED COOKIE SHEET 350-

25-35