

Butterhorns

250 ml milk
125ml margarine
65 ml sugar
1 egg
pinch salt
10 ml yeast
65 ml warm water
650-800ml flour

1. In a glass measuring cup. Bloom yeast in water with only 5 ml of sugar.
2. Scald milk by putting in the microwave for about 1 min (should be hot and steaming)
3. Add margarine to the milk and stir until warm – not HOT.
4. Pour into a large bowl add the rest of the sugar (60ml) egg and salt,
5. Add in the yeast and slowly add enough flour to make a dough which is soft but not sticky
6. Let your dough rest at least 15min. punch down.
7. Let rise 1-1 ½ hours (or overnight in the refrigerator. OR place in microwave on LOW power for 1-2 min
8. Roll out dough on a dry surface,
9. Cut into long strips and twist
10. Coil and place on a parchment lined baking sheet,
11. Let rise another 30 min before baking
12. Bake @ 375F for 15 min
13. Dip in icing and ground almonds

ICING

15 ml margarine
250 ml icing sugar
15-45 ml milk
1-2 drops almond extract

1. Cream margarine together margarine, and icing sugar. Slowly add in the milk until the icing is medium thick.
2. Add almond extract.

