

# Kathy suggests real 'down home' White Rolls...

Kathy Williams of Norton Crescent in Georgetown says her favorite "down home" recipe is this one for her mouth-watering **WHITE ROLLS**

- INGREDIENTS**  
 1 cup scalded milk  
 1/4 cup butter  
 1 tsp. sugar  
 1/2 tsp. salt  
 1 pkg. dry yeast  
 1 egg white, beaten  
 4 cups all-purpose flour

**METHOD**  
 While milk is still hot, add butter, sugar and salt. Sprinkle yeast over 1/4 cup lukewarm water in a bowl. Cover and leave 10 minutes. Add yeast to milk, stir in beaten egg white and 3/4 cups of the flour. Beat until dough gathers in a ball, then turn out onto a lightly floured board, knead, adding extra flour if required. When dough is smooth and elastic, place in a buttered bowl and allow to rise in refrigerator 3 hours or till doubled. Dough may be left to rise at room temperature, if necessary.

Shape risen dough into small balls and place side by side in a buttered cake pan or on a cookie sheet and allow to rise again until doubled. Bake in a 375 degrees F. oven 20 minutes or till golden. Baking time will depend on your oven, and may take 2-3 minutes less. Yield: 24 rolls.

# ...while Gerry has some unusual treats

Gerry Kentner, who knows a thing or two about Christmas cookery and entertaining by virtue of her co-proprietorship at Kentner's Catering in Georgetown, offers the following tasty recipes.

**WASSAIL BOWL**

- INGREDIENTS**  
 1 orange  
 10 whole cloves  
 2 inches stick cinnamon  
 1/2 cup sugar  
 2 bottles claret wine (750 ml)

**METHOD**  
 Cut orange in half. Stud each with 5 whole cloves. In a saucepan, combine all ingredients. Cover and simmer 15 minutes. Serve hot. Makes 7 cups.

**KRIS KRINGLES**

- INGREDIENTS**  
 1 cup chocolate chips  
 2 tbsp. butter  
 1 egg  
 1 cup sifted powdered sugar  
 1/2 tsp. vanilla  
 1/2 cup coconut  
 1/2 cup chopped dry roasted peanuts

**METHOD**  
 In a saucepan, melt chocolate and butter over low heat, stirring. Remove from heat and cool to lukewarm. Beat in egg until smooth and glossy. Add sugar, dash of salt, vanilla. Mix. Stir in nuts and coconut. Chill. Form into a 10" roll. Wrap and chill overnight. Slice 1/4" thick. Makes approx. 40 slices.

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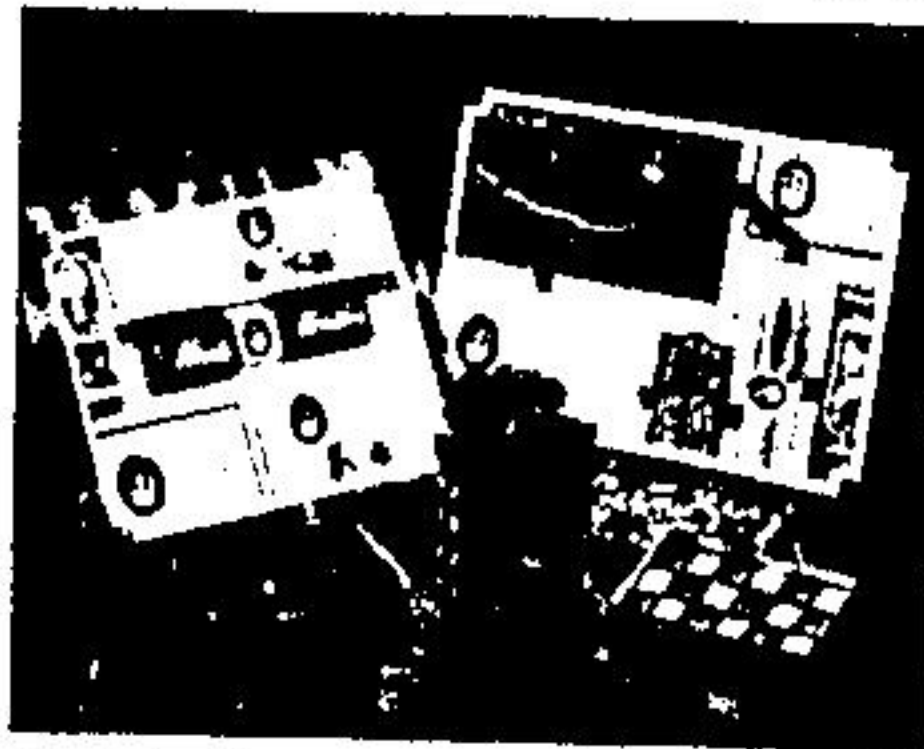
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