



Bunny Rolls

Ingredients:

- 1 package active dry yeast
- 1/4 cup warm water
- 1 cup milk, scalded
- 1/3 cup sugar
- 1/2 cup shortening
- 1 teaspoon salt
- 5 to 5-1/2 cups all-purpose flour
- 2 eggs
- 1/4 cup orange juice
- 2 tablespoons grated orange peel



Directions:

1. Wash hands with water and soap.
2. Soften yeast in *warm* water (around 110° F). Set aside.
3. Combine scalded milk, sugar, shortening and salt. Cool until lukewarm.
4. Stir in *two* cups flour; beat well.
5. Crack eggs into a small bowl and beat with a fork or whisk; pour into dough. Wash hands with water and soap. Mix eggs into the dough.
6. Stir in yeast.
7. Add orange juice and peel, and remainder of flour to make a soft dough.
8. Turn out on a lightly floured surface and knead until smooth and elastic (about 5 to 10 minutes).
9. Place dough in a lightly greased bowl, turning once to grease the surface. Cover and let rise until double (about 2 hours).
10. Punch down. Cover; let rest 10 minutes.
11. To shape: on lightly floured surface roll dough into a rectangle 1/2-inch thick (about 10 x 15-inches). Cut strips about 1/2-inch wide and roll between hands to smooth.
12. For each bunny: 10-inch strip of dough for the body and a 5-inch strip for the head. For ears, pinch off 2 1/2-inch strips; roll each strip into an oval with a point on one end. For tail, pinch off 1/2-inch strip; roll into a ball.
13. On a lightly greased baking sheet, make a loose swirl of the strip for the body. Swirl the strip for the head close to the body. Place each ear next to the head and tail beside back of body. Cover and let rise until double (45 to 60 minutes).
14. Bake in a moderate oven (375° F) 12 to 15 minutes. Frost with powdered sugar glaze, if desired. **Yields:** about 24 bunnies.

Powdered Sugar Glaze: In a medium bowl, combine 2 cups powdered sugar, 2 tablespoons soft butter and 3 to 4 tablespoons milk or orange juice until smooth; adding enough milk or orange juice for desired glaze consistency.