

### Sour Cream Twists

$\frac{1}{4}$  cup warm water (not hot- 110 to 115)

1 pkg. active dry yeast

$\frac{3}{4}$  cup lukewarm sour cream \*

3 tbsp. sugar

$\frac{1}{8}$  teas. soda

1 tsp. salt

1 large egg

2 Tbsp. soft shortening

3 cups Gold Medal Flour

In bowl, dissolve yeast in water. Measure flour by dip-level-pour method. Stir all ingredients together. Turn dough onto

floured board and fold several times to smooth. Roll into oblong, 24x6". Proceed as directed below.\*\*\*Cover, let rise in a warm place (85) for 1 hour.

Heat oven to 375. Bake 12 to 15 minutes or until golden brown. While warm, frost with Quick White Icing. Makes 2 doz. twists

\* To sour sweet cream: 1 Tbsp. vinegar or strained lemon juice into measuring cup.

Fill cup with sweet cream.

\*\*\*\* 1. spread with 2 tbsp. soft butter.

Sprinkle half of dough with a mixture of  $\frac{1}{3}$  cup brown sugar (packed) and 1 tsp.

cinnamon. Fold other half over- cut into

over

24 strips 1" wide.

2. Hold strip at both ends and twist in opposite directions. Place on greased baking sheet 2" apart.

3. Press both ends of twist to baking sheet.