

## Caramel Pecan Rolls

1 package active dry yeast	1/3 cup butter, melted
1 cup warm water (105-115°F)	1/2 cup brown sugar (packed)
1/4 cup granulated sugar	1 tablespoon corn syrup
1 teaspoon butter, softened	2/3 cup pecan halves
1 egg	1/2 cup granulated sugar
3/4 to 3 1/2 cups flour	2 teaspoons cinnamon

In mixing bowl, dissolve yeast in warm water. Stir in 1/4 cup sugar, salt, 2 tablespoons butter, egg and 2 cups flour; beat until smooth. With spoon or hand, work in enough flour until dough is easy to handle; place greased side up in greased bowl; cover tightly. Refrigerate overnight or up to 4 or 5 days.

Combine melted butter, brown sugar, corn syrup and pecan halves. Pour into greased oblong pan (13"x9"x12"). Combine 1/2 cup sugar and cinnamon.

On floured board, roll dough into 15"x9" oblong. Spread with melted butter and sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal edge well. Cut into 1" slices and place in prepared pan. Cover; let rise in warm place until double (about 1 1/2 hours).

Bake 25 to 30 minutes in 375°F oven. Makes 15 rolls.

## Pumpkin Bread

4 eggs	2 teaspoons soda
3 cups sugar	1 teaspoon baking powder
1 cup salad oil	1/2 teaspoon cloves
1 14-ounce can pumpkin	1 teaspoon cinnamon
3 1/2 cups sifted flour	1 teaspoon nutmeg
2 teaspoons salt	1 teaspoon allspice

Beat eggs well. Add sugar, oil, pumpkin. Sift together flour, salt, soda, baking powder, and spices. Add to pumpkin mixture. Beat until well blended. Add 3/4 cup water and beat well. Bake in well greased pans at 350°F for 1 hour, 10 minutes.

**Variations:** 2/3 cup broken nut meats and/or 2/3 cup chopped raisins or dates.

## Walnut-Raisin Bread

3 cups sifted all-purpose flour	1 cup chopped walnuts
1 cup granulated sugar	1 cup raisins
1 1/2 teaspoon salt	1 egg, beaten
4 teaspoons baking powder	1 1/4 cups milk
2 tablespoons melted shortening or salad oil	

Start heating oven to 350°F and grease 9"x5" loaf pan. Sift flour, sugar, salt, baking powder, into bowl. Add walnuts and raisins. With fork beat egg with milk and shortening till blended. Stir into flour mixture; blend thoroughly with spoon; turn into pan. Bake 60 to 70 minutes or until cake tester inserted into center comes out clean. Cool in pan 10 minutes; remove. Serve next day.