



Thursday 9:13 PM
Thank you for the ingredients. What about the process?

Get in time machine and have grandma show you
Melt butter, add 90 degree water, sugar, deshell eggs.. throw almond extract over shoulder...add salt and flour, kneed till smooth. Let rise 1 hr. Throw dough across kitchen and knock over cinnamon sugar bowl, make more cinnamon sugar. Roll out, spread butter, melted works easiest, add cinnamon sugar, roll and cut, place in greased pans, let rise 1.2 teacher hours, bake, ice ice baby, send to favorite brother and family.

too soon? Grandma passed away 5 years ago... she was in her late 90s and had lived a great life. Raised 6 kids on the farm and was the home ec teacher at the local high school.

because I did this once. not great aim with the dough. clean-up of cinnamon-sugar mess was quite arduous.

I don't remember doing this but Craig's memory is impeccable, so I probably did.

because I only work 3 hours per week... and an hour in academia is only 50 minutes. So 1.2 teacher hours = 60 minutes.