

## SWEET PRETZELS

**3½ c. sugar**

**¼ c. soft butter**

**4 eggs**

**½ tsp. salt**

**½ tsp. nutmeg, rounded**

**½ tsp. cinnamon, rounded**

**½ tsp. allspice, rounded**

**½ tsp. cloves**

**1 c. pecans, chopped very fine  
(Sr. Roberta usually chops in  
blender)**

**4½ to 5 c. flour**

Preheat oven to 375°. Cream together butter and sugar. Add 4 eggs and mix well. Add salt, nutmeg, cinnamon, allspice, cloves and chopped pecans. Work flour into this mixture. Toward the end you must use your hands. Dough will be extremely stiff. Take about ¼ of the dough; on a floured board roll out into a ¼-inch thick rectangle. Cut dough into strips approximately the length of a pencil. Roll each strip lightly, then form into a pretzel shape. Place on lightly greased cookie sheet. Brush with beaten egg and bake. Let bottoms set and then place on top rack of oven until pretzels turn a golden brown, approximately 12 to 15 minutes. Cool on rack and store in tight container for crisp pretzels. Pretzels when completely cooled are very hard and should be broken into small pieces to eat.

**Note:** These deliciously spicy, sweet pretzels are our traditional Alsatian Christmas cookies. The recipe comes from my Grandmother Haby. Although a little challenging to make, they are worth the effort!

*Sister Roberta Haby*

## SWEET ROLL DOUGH

**½ c. warm water**

**2 pkgs. dry yeast**

**2 c. lukewarm buttermilk**

**½ c. sugar**

**2 tsp. salt**

**2 eggs**

**¾ c. soft shortening**

**7 c. sifted flour**

Put warm (not hot) water in mixing bowl. Add yeast and stir to dissolve. Stir in buttermilk, sugar, salt, eggs, shortening and half of the flour. Mix with wooden spoon. Dough should not be too sticky or too stiff. Add enough of the remaining flour to handle dough easily. Mix with your hands. Turn onto lightly floured board. Knead until smooth and elastic, about 5 minutes. Round up in greased bowl. Let rise in a warm place

(continued)

(about 85°) until doubled in size, for 1 to 1½ hours. Punch down and let rise again until almost doubled, about 30 minutes. Divide dough for desired rolls and coffeecakes or prune pies. Shape, let rise and bake at 350° for about 25 minutes.

### **Prune Filling:**

**1-lb. box prunes**  
**Sugar**

**Cinnamon**  
**Nuts**

Cook prunes with just enough water to cover until soft. This takes about 20 minutes. Drain and take the seeds out and add sugar, cinnamon and nuts to your good-tasting. Fill rolls.

### **Crumb Topping:**

**½ c. sugar**  
**¾ c. flour**

**⅓ c. butter**

Combine sugar and flour. Cut butter into flour mixture until crumbly. Sprinkle over prune filling, or if you make small kolaches, over them. This and the prune filling is enough for 2 pies usually.

*Sister Rita Rose Bily*

## **TEXAS SPECIALS**

**1 c. margarine**  
**2 c. brown sugar**

**2 eggs, beaten**

**2 c. oatmeal**

**2 c. chopped candy orange slices**

**1 c. pecans**

**1 c. chocolate chips**

**1½ c. flour**

**1 tsp. baking powder**

**1 tsp. baking soda**

**½ tsp. salt**

Preheat oven to 350°. Combine dry ingredients and set aside. Cream together margarine and sugar until light and fluffy. Add beaten eggs. Add remaining ingredients. Gradually add dry ingredients. Drop by spoonful onto greased baking sheet or roll into walnut-sized balls and flatten a little. Bake until light brown (don't overbake!)

*Sister Rita Rose Bily*