

MONROE HIGH SCHOOL STICKY BUNS*Courtesy of Dona (Latragna) Miglioratti*

Preheat oven to 425°

1 ¼ pounds potatoes

3 1/8 pounds flour

6 ¾ cups water

1 pound butter

15 ounces Crisco shortening

1 ¾ -2 pounds brown sugar

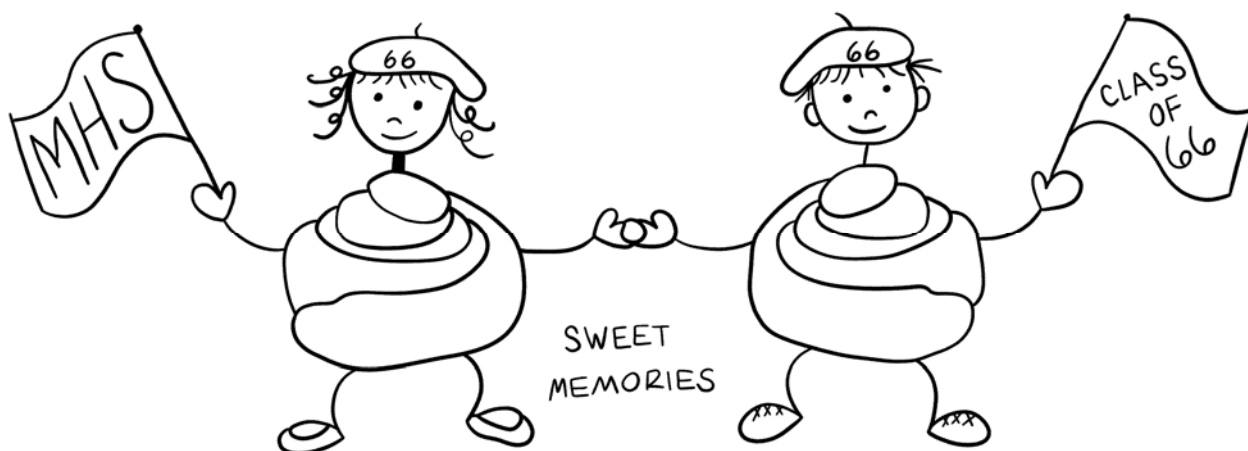
½ pound sugar

1 ½ T salt

1 ounce yeast dissolved in ½ cup lukewarm water

4 eggs

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- Slice and cook potatoes until soft. (Yield approximately 1 quart water and potato)
 - Mash potatoes, retaining the water.
 - Pour hot potatoes and water over Crisco, sugar and salt.
 - When lukewarm, add dissolved yeast.
 - To this mixture, add well-beaten eggs.
 - Sift in ¾ pound of flour and let stand 20 minutes in a warm place.
 - Add remaining flour and knead well.
 - Put in greased bowl, brush dough with melted butter and place in refrigerator to rise.
 - Remove dough from the fridge and roll to 1/8" on a board.
 - Butter muffin tins heavily and sprinkle well with brown sugar (both sides and bottom).
 - Spread remaining butter over dough and sprinkle with brown sugar on top. Roll up jelly roll fashion and moisten edge to seal.
 - Cut and slice and put in muffin pans. Let rise.
 - Bake at 425° for 12-15 minutes.
 - Turn out onto a tray immediately to catch all the sticky stuff.
 - Makes 54-58 buns.

*Graphic by Judy (Neuberg) Lenehan*