



FRANKO'S FAVORITES

EASY BREAKFAST ROLLS

Stir together 3 cups all-purpose flour, $\frac{1}{2}$ tsp. salt, 3 $\frac{1}{2}$ tsp. baking powder and $\frac{1}{2}$ cup white sugar. Combine $\frac{1}{2}$ cup milk, 2 beaten eggs and $\frac{1}{2}$ melted butter. Add to dry ingredients and mix well. Place on lightly floured board and knead lightly 10 times. Roll or pat into a rectangular shape, $\frac{1}{4}$ inch thick. Mix $\frac{1}{2}$ cup white sugar, 1 tsp. cinnamon and $\frac{1}{4}$ cup melted butter and spread over dough. Roll dough as for jelly roll, seal edges and cut into $\frac{1}{2}$ inch slices. Combine $\frac{1}{4}$ cup brown sugar, $\frac{1}{4}$ cup chopped nuts and $\frac{1}{4}$ cup melted butter and sprinkle lightly over bottoms of greased muffin pans. Arrange slices over this mixture. Bake in 375 degree oven 25-30 minutes. Turn pans upside down on cooling rack and lift pan off rolls. Serve hot. Makes about 16 rolls. (Rolls may be stored in pans in refrigerator overnight and baked in the morning.)