

Betty's Holiday Table Butter Pecan Spoon Rolls



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In this video, Betty demonstrates how to make Holiday Table Butter Pecan Spoon Rolls. These are yeast rolls that you do not have to wait on to rise. Also, the addition of butter and pecans make them festive for your holiday table.

Ingredients:

3 tablespoons butter
½ cup chopped pecans
2 cups warm water
1 package dry yeast
¼ cup sugar
¾ cup vegetable oil
4 cups self-rising flour
cooking oil spray for muffin tins

In a small saucepan, melt 3 tablespoons butter. Add ½ cup chopped pecans. Toast over low heat for 5 to 7 minutes, tending constantly. Drain any excess butter, and set aside to cool completely. In a measuring cup or small bowl, mix 2 cups warm water with 1 package dry yeast. Let sit, until ready to add to roll batter. In a large bowl, place ¼ cup sugar. Add yeast/water mixture. Stir together. Add ¾ cup vegetable oil and mix thoroughly. Stir in 4 cups self-rising flour. Beat with an electric mixer until smooth. Spoon batter into muffin tins that have been sprayed with cooking oil spray, filling two-thirds full. Bake at 400 degrees F for about 12 minutes, or until puffed and golden. Serve immediately with fresh butter. This dough will keep in the refrigerator easily for a week or more, making them really convenient for serving with large dinners. If you prefer to have plain spoon rolls, just leave out the buttered pecans. I hope you enjoy this recipe! --Betty