

## BUTTERSCOTCH ROLLS

2 cups flour  
 $\frac{1}{2}$  teas salt  
1 T. baking powder

1 cup light cream  
 $\frac{1}{4}$  cup soft butter  
 $\frac{1}{2}$  cup brown sugar

Sift together flour, salt and baking powder. Add light cream and mix until dough follows fork around bowl. Roll out on a lightly floured board to a 6x12 rectangle. Spread with soft butter and sprinkle with brown sugar. Roll up like jelly roll and cut in 1" slices. Arrange in greased round 9" pan. Bake at 400\* 20-25 min. Invert over serving plate. Serve hot.