



# Comal Pecan Farm

*Enjoy our family recipes from Deep in the heart of Texas!*



231 High Creek Road  
New Braunfels, Texas 78132

[\(210\)-401-1927](tel:(210)401-1927)

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## Sweet Roll Recipe

### Dough

#### Dough Ingredients (Checklist)

- ☐ 1/2 c. warm water
- ☐ 2 pkgs. dry yeast
- ☐ 2 c. lukewarm buttermilk
- ☐ 1/2 c. sugar
- ☐ 2 tsp. salt
- ☐ 2 eggs
- ☐ 3/4 c. soft shortening
- ☐ 7 c. sifted flour

#### Dough Directions

1. Put warm (not hot) water in mixing bowl.
2. Add yeast and stir to dissolve.
3. Stir in buttermilk, sugar, salt, eggs, shortening and half of the flour.
4. Mix with wooden spoon. Dough should not be too sticky or too stiff.
5. Add enough of the remaining flour to handle dough easily.
6. Mix with your hands.
7. Turn onto lightly floured board. Knead until smooth and elastic, about 5 minutes.
8. Round up in greased bowl.
9. Let rise in a warm place (about 85°) until doubled in size, for 1 to 1-1/2 hours.
10. Punch down and let rise again until almost doubled, about 30 minutes.
11. Divide dough for desired rolls and coffeecakes or prune pies.
12. Shape, let rise and bake at 350° for about 25 minutes.



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## Sweet Roll Prune Filling:

### Filling Ingredients (Checklist)

- ☐ 1-lb. box prunes
- ☐ Sugar
- ☐ Cinnamon
- ☐ Pecans

### Filling Directions

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

## Sweet Roll Crumb Topping:

### Topping Ingredients (Checklist)

- ☐ 1/2 c. sugar
- ☐ 3/4 c. flour
- ☐ 1/3 c. butter

### Topping Directions

1. Combine sugar and flour.
2. Cut butter into flour mixture until crumbly.
3. Sprinkle over prune filling, or if you make small kolaches, over them.

This and the prune filling are usually enough for 2 pies.

**Author:** *Sister Rita Rose Bily*

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**Prep Time:** 120 minutes

**Cook Time:** 25 minutes

**Yield:** 2 pies