

### L&L Bakery Peanut Butter Twists – Aune Family

Start with a basic sweet roll dough (or if you're not into making dough, you can buy frozen bread dough from your grocery store, but really, home made is best!)

#### dough:

$4\frac{3}{4}$  to  $5\frac{1}{2}$  cups all purpose flour 44

1 package ( $2\frac{1}{2}$  tsp) active dry yeast 1 cup milk  $\frac{1}{2}$  cup butter

$\frac{1}{3}$  cup granulated sugar

$\frac{1}{2}$  teaspoon salt

3 eggs

#### filling:

$1\frac{1}{2}$  cups peanut butter

$\frac{1}{3}$  cup vegetable oil

\*\* measurements are estimated

#### directions:

1. In a large mixing bowl combine  $2\frac{1}{4}$  cups of the flour and the yeast.
2. In a saucepan heat and stir the milk, 1 cup butter, sugar, and salt just 3 until warm and butter almost melts.
3. Add flour to mixture along with eggs. Beat with electric mixer on low speed for 30 seconds, scraping bowl. Beat on high speed 3 minutes. Stir in as much of the remaining flour as you can.
4. Turn the dough out onto a lightly flour surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic. Shape into a ball and place in a greased bowl. Turn dough once to cover entirely with shortening. Cover and let rise in a warm place until double (about 1 hour).
5. Punch dough down. Return to bowl to rest for 10 minutes (covered).
6. Meanwhile mix up the peanut butter and oil until smooth and mixture drips easily off of spoon.
7. Roll dough into a 24 x 18 inch rectangle. Cover the bottom two-thirds of the dough with peanut butter mixture.
8. Fold top third of the dough, that is not covered in peanut butter, over the middle of the dough. Then fold the bottom third over the top so your rectangle is  $\frac{1}{3}$  as tall as it started out.
9. Cut into 1-inch strips.
10. Hold each strip at its top and bottom ends. Make a twist with the dough, stretch slightly, and place on baking sheet.
11. Continue with the others, being sure to place close together on the baking sheet.
12. Let raise for 20 minutes.
13. Bake in a preheated oven at 400°F for 15 to 18 minutes or until golden brown.
14. Let cool, then cover with your favorite powdered sugar glaze or frosting.