



SAUSAGE PINWHEELS

Maxine Tyson

1 pound sausage, uncooked **favorite biscuit recipe**

Prepare favorite biscuit recipe. Roll out on floured surface to about ¼ inch thickness. Spread 1 pound uncooked sausage over dough. Roll as for jelly roll and seal edges. Refrigerate. Slice into pinwheels. Place on ungreased cookie sheet. Bake at 400° until brown.

Note: Sausage pinwheels freeze well and make wonderful gifts. They are especially good and easy to prepare for Christmas morning.

STRAWBERRY BREAD

Jennifer Dartlon

3 c. plain flour	4 beaten eggs
1 t. baking soda	1 ¼ c. oil
1 t. salt	2 c. sweetened strawberries,
1 T. cinnamon	thawed and sliced
2 c. sugar	1 ½ c. pecans

Preheat oven to 350*. Sift together first 5 ingredients. Add eggs, oil, and strawberries. Beat well. Stir in pecans. Bake at 350* for about 1 hour or until browned and a toothpick comes out clean. Cool in pan 5 minutes, then transfer to a cooling rack.

SWEET POTATO BISCUITS

Sheila Davis Costello

2 lg. sweet potatoes, cooked	¾ cup shortening
and mashed	1 ½ cup buttermilk
4 cups sugar	6 cups self-rising flour

Mix 1st four ingredients with mixer. Stir in flour. Let set in fridge overnight. Will keep in fridge for several days. Pat into biscuits, amount needed, and bake at 400°.

