

Puff Pillow Buns

1
Soften 1 pkg active dry yeast in $\frac{1}{4}$ c warm water of 1 cke. Conf. yeast in $\frac{1}{4}$ c each
four $\frac{1}{2}$ c scalded milk over $\frac{1}{3}$ c. Oil $\frac{1}{4}$ c sugar & 1 tea. salt, stir till
butter melts, cool to lukewarm, Add 2 beaten eggs 1 tea. grated lemon
& 1 c flour Beat well stir in softened yeast, add 2 c flour
mix. well Cover bowl with damp cloth & ref. at least 4 hrs. or over
night: When ready to shape dough prepare.

Cream Cheese filling: Blend two 3oz. pkg. softened cream
cheese - 1 T sugar - 1 slightly beaten egg yolk & $\frac{1}{2}$ t vanilla
Divide dough in four - Ref. unused portion.

on floured surface, roll each portion in to 12x8 inch
rectangle, with floured knife cut in 3x4 inch squares, Place
 $\frac{1}{2}$ T of filling in the center of each square. Bring opposite
corners to center to seal, place 2 inch apart on a greased
Baking sheet, Brush with 1 slightly beaten egg white.
Let rise uncovered in warm place till half again
as large (not double) about 20 to 30 min. Bake 400°
10 min or till done. *