

Butter Dips *

¼ cup butter or margarine
1 ¼ cups all purpose flour
2 teaspoons sugar
2 teaspoons baking powder
1 teaspoon salt
2/3 cup milk

Heat oven to 450 degrees. In square pan, 9x9x2 inches, melt butter in oven. Remove pan from oven.

Measure flour, sugar, baking powder and salt into bowl. Add milk' stir just until dough forms.

Turn dough onto well floured cloth covered board. Roll dough around to coat with flour. Knead lightly about 10 times. Roll into 8 inch square. With floured knife, cut dough in half, then cut each half into nine 4 inch strips. Dip each strip into melted butter, coating both sides; arrange strips close together in 2 rows in pan. Bake 15–20 minutes or until golden brown.

**If using self rising flour, omit baking powder and salt.