



Bison Butterhorns

A classic recipe the entire family will love, these Butterhorns made with Bison Cottage Cheese and topped with a homemade icing are light and buttery on the outside and soft on the inside.

Servings	Prep Time	Cook Time	Total Time
36	20m	30m	50m

Ingredients

- 1½ cups Bison Cottage Cheese
- 1 cup butter, softened
- 2 cups all-purpose flour
- 2 cups confectioners' sugar
- 2 Tbsp butter, melted
- 2 tsp whole milk
- ½ tsp vanilla
- Pinch of salt

Instructions

1. Beat softened butter and Bison Cottage Cheese in bowl until blended well.
2. Combine flour and salt, and gradually add to cheese mixture. Mix well.
3. Cover and refrigerate for 4 hours or overnight.
4. Preheat oven to 350°F.
5. On a lightly floured surface, divide mixture into thirds.
6. Roll each third into a 12-inch circle and cut each circle into 12 wedges.
7. Roll wedges up from the wide end and place point side down, about 2 inches apart on a greased baking sheet.
8. Bake for 30 minutes, until light golden brown. Remove to wire racks.
9. Combine the frosting ingredients: confectioners' sugar, melted butter, whole milk, and vanilla.
10. Spread over warm rolls. Cool completely and enjoy! Store in covered containers.

