

# Virtual Village



Week Four: Friendship  
Camp Recipe

## Gooney Rolls

### Ingredients

- 2 loaves frozen white bread dough
- 2/3 cup butter
- 1 1/3 cup brown sugar
- 3/4 cup vanilla pudding powder (NOT instant)
- 1 tsp vanilla extract

### Instructions

1. Cut each frozen loaf into 6 pieces  
(Crosswise, not lengthwise) and place in greased pan.  
Spray the top of dough, cover with film, and place in refrigerator overnight.
2. Take out in morning and let rise. 1 – 2 hours.  
Remove film.
3. Melt butter over the stove.
4. Add brown sugar to melted butter. Mix well.
5. Add vanilla pudding powder to butter/sugar mixture. Mix well.
6. Add vanilla extract and mix.

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## Instructions Continued

7. Pour sauce over rolls. Bake allotted time.
8. Immediately after removing rolls from oven, tip pan over onto a cookie sheet and remove pan.
9. Let set for a minute then use a spatula to pull them apart.  
Scoop up any runaway sauce and pour on rolls.
10. Serve warm. ENJOY!