



Wanda Ahlers  
Belgrade, NE

Semi-Finalist



A production of  
**met**  
Television  
Nebraska's  
PBS station

# Elephant Ears

**Recipe Number:** 100

**Prep time:** 2 days

**Cook time:** 8 - 10 minutes

**Oven Temp:** 400°

**INGREDIENTS:** 8 Cups Flour  
4/2 Tbs. Sugar  
1½ Tsp Salt  
3 Sticks Oleo  
¾ Cup Warm Water  
2 Pkg Dry Yeast  
2 Eggs  
1½ Cup Warm Milk  
(Extra Flour)  
Sugar/Cinnamon

**DIRECTIONS:** Combine flour, sugar, salt. Cut in oleo, like pie cust. Combine water yeast, eggs and milk. Add flour mixture, may need to add more flour. Chill - Roll out as for cinnamon rolls. Sprinkle generously with cinnamon - Roll up and wrap with plastic and freeze. When ready to back, thaw, slice use rolling pin to flatten on pile of sugar/cinnamon mixture. Flip several times to liberally coat both sides. Put on sprayed cookie sheet.

Bake at 400 for 8-10 minutes. Remove immediately to wire racks to cool. (4" elephant ears" will fill one sheet). Pack cooled ears in baggies and hide them until ready to leave for the hunt. A mess to make, but oh what a treat to eat! :)

**STORY:** *For the last 40+ years it has been a tradition in our small rural community that for the opening weekends of pheasant and deer hunting the Ahlers crew of hunters will have a large supply of "elephant ears" to enjoy with their coffee breaks. These large, thin caramelized crisps energize the hunters for more walking.*

*What used to be a one day project has been adapted to the flagging energies of the 80 year old baker. The hunters enjoy the once-a-year treat, and the cook enjoys their complimentary remarks :).*

*(The freezer dough keeps well in the freezer, so that there can be "elephant ears" for the last weeks of the hunting season too.)*



Coming to NET Television in 2009

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