

cinnamon rolls

ingredients

2 + 1/4 Tablespoon yeast

4 Tablespoons butter

1/2 cup hot water

1/2 cup scalded milk

1/4 cup sugar

1 teaspoon salt

2 eggs

4 + 1/2 cup flour

filling

1/4 cup melted butter

1/3 cup sugar

1 Tablespoon + 1 teaspoon cinnamon

raisins + walnuts (optional)

preheat oven to 350. In a small bowl, dissolve yeast in hot water and set aside. In a large bowl mix milk, sugar, melted butter, salt and egg. Add 2 cups of flour and mix until smooth. Add yeast mixture. Add the rest of the flour until dough starts to pull away from the bowl. lightly flour your hands and sprinkle the dough with a bit more flour. leaving the dough in the bowl, knead for 5 to 10 minutes. spray plastic wrap with cooking spray. let rise until double in size, approximately 60 - 90 minutes.

once doubled in size, punch down dough. sprinkle the counter with additional flour. using a rolling pin, roll dough into a large rectangle (approximately 15x9). using a pastry brush, brush melted butter in a glass baking dish. spread additional melted butter over the dough. sprinkle sugar mixture over the top. add raisins and nuts and lightly press into dough. tightly roll the dough into a log. at the end, pinch edges together to seal. cut into 12 slices. place cinnamon rolls close together in the pan. cover with a towel and let double in size (~45 minutes). Bake for 20-30 minutes or until browned. while rolls are baking, prepare frosting. while rolls are still warm, spread frosting.

cream cheese icing

2 8oz packages of cream cheese

1 2 cup softened butter

2 cups sifted confectioners sugar

1 teaspoon vanilla extract

directions: using an electric mixer, beat cream cheese and butter together until smooth. add extract and beat. slowly add sifted sugar. spread on warm cinnamon rolls.