



Jani's Cinnamon Rolls



Make Sunday morning the best morning of the week!

Ingredients: -----

- 2 pkgs active dry yeast
- 1 teas salt
- ½ C warm water
- 2 eggs, room temp
- ½ C lukewarm water (scalded, then cooled)
- ½ C soft butter
- ½ C sugar
- 4 ½ - 5 C flour

Hints: -----

Try to use ceramic bowl that is warmed, and let dough rise in warm place with no drafts.

Method:

- 1 Dissolve yeast in warm (hot to the touch—like a warm bath) water. Stir in milk, sugar, salt, eggs, butter and 3 C flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

- 2 Turn dough unto lightly floured board; knead until smooth and elastic (5 minutes?). Place in greased, warmed bowl, turn greased side up. (At this point dough can be refrigerated 3-4 days) Cover; let rise in warm place until double, about 1.5 hours. (Dough is ready if impression remains when touched.)

- 3 Punch dough down. Roll dough into two rectangles, 15x9 inches. Spread with butter. Mix ½ C sugar with 4 teaspoons cinnamon and sprinkle over rectangles.

- 4 Roll dough up, beginning at wide side. Pinch edge of dough into roll to seal well. Stretch roll to make even.

- 5 Cut into 15 slices. Place slightly apart in greased 13x9" pan (or sometimes I cut in 12 pieces and put into muffin tins). Repeat with second roll. Freeze half of them for future enjoyment!

- 6 Let rise until double. If frozen, let rise over night, covered with light towel or greased saran wrap.

- 7 Bake 25-30 min. at 375. While warm ice with: 1 ½ C powdered sugar, 1 Tbsp milk, ½ teas vanilla, mixed until smooth.

