

Homemade Cinnamon Rolls



Baking & Spices:

2 pkgs. Yeast 2 C. Brown Sugar
¾ C. Sugar 6 T. Cinnamon
2 ½ tsp. Salt
8 ½ C. Flour (scant)

Refrigerated:

2 Eggs
(Room temperature – beaten)

Dairy:

¾ C.
Margarine Softened Butter

Mix together the brown sugar and Cinnamon and set aside. Dissolve Yeast in water until a little foamy, Set Aside. Meanwhile beat eggs, add softened margarine, sugar and salt. Combine and mix well then add flour. Dough is sticky to hands. Leave dough in bowl, cover with saran wrap or light cloth and let rise in a warm area of the kitchen until the dough doubles in size. Punch the dough down and knead, return to the bowl, cover and let rise again till double in size. After rising the second time, divide the dough in half. Note: If the dough is sticky at this point, cover with a little flour so you can work with it. Roll each half out, one at a time to about ¼ inch thick. Spread melted butter liberally over the dough, followed by half of the brown Sugar and Cinnamon mixture. Roll dough into long log shape, (rolling tightly). Cut rolls into ½ inch thick slices and place in buttered pan. Cover with light cloth and let rise until double in size.

Preheat oven to 350 degrees. Bake until browned, approximately 18-22 minutes. Butter the tops with melted butter as soon as they come out of the oven. When cooled ice with your favorite icing, whether it be Homemade maple icing, butter cream icing or cream cheese icing. Enjoy! You won't be able to eat just one!

Tips: Use Fleischman's Yeast. - All Purpose Flour - Blue Bonnet Butter.

Make the icing while the rolls are rising or baking, so its ready to spread as soon as the rolls are cooled.