

Cinnamon Rolls - Dairy

Looking for a wonderful treat with a cup of coffee or brunch? Look no further as these rolls will hit the spot...

from Janice

To make 6-9 medium sized cinnamon rolls:

1 pkg. yeast

1 cup hot water (hot enough to sting but not burn)

1/4 cup hot milk

1-1 1/2 cup baking sugar (white)

Let stand for five minutes.

Add and mix well:

2 eggs

3/4 - 1 cupbutter

6-7 cups flour - add 1 cupand mix. Repeat for the other cups. You want the dough moist but not sticky.

Knead for about 8-10 minutes by hand or 3 minutes in a Kitchen Aid mixer.

Let dough rise for about 1 1/2 hours, punch down and let rise again.

Spray bowl with non-stick spray and spray top of dough to ensure it does not dry out.

Pre-heat the oven to 350 degrees Fahrenheit.

Roll out the dough to about 9x12 and about 1 inch thick.

Generously coat with butter.

Sprinkle generously with brown sugar and cinnamon.

Spread raisins to 1/2 inch from edges.

Roll dough tightly trying not to stretch it as you are rolling. Cut between 2-3

inches wide and place on greased cookie sheet about 1 1/2 inch apart.

Pop in the oven for about 40 minutes.

While cooking mix together:

1/2 cube melted butter

powder sugar to desired thickness

smidgen of vanilla

smidgen of milk

Mix until smooth. Do not use lemon juice as this will not allow the sugar to harden. If you want a lemony flavor, use lemon peel.

Set on top of oven to remain soft.

When the rolls are pulled out of the oven, brush all sides with melted butter and allow to soak in. Before the rolls are too cool, spread with frosting. Allow the frosting to harden and then it can be covered with saran wrap.

I have made these for more than twenty years and I really don't measure anymore. So if they come out all wrong, I do not take responsibility for them.

Sticky Buns:

If you prefer sticky buns, in a 9x12 cake pan put:

1 cube
butter melted

Brown sugar (here you want just enough to make it thick, not necessary to blend sugar in with the butter.)

Walnuts to taste.

Set cinnamon rolls on top of this mixture and bake. Best to let cool for about 5 minutes and invert onto serving tray.

Have fun and b'tayavon!