



Jumbo Cinnamon Rolls

Yield: 36 rolls

375°F 9X16" baking pan

In 1995 the Orange County Register dubbed these American's Best Cinnamon Rolls. This was also the first recipe I baked on the national Mike and Maty show for ABC. It was also the most requested recipe the show ever had encountered.

This is the perfect recipe for a raining day. They are very worth the effort.

You also need at least a 5qt mixer to make these as it does make a lot and the smaller mixers will not do the job.

Sweet Roll Base

1/2 cup	warm water
2 pkgs	rapid rise yeast
2 tbsp	granulated sugar
1 (4 serving)	package instant vanilla pudding (I use Jell-O brand) (make sure it is regular not sugar free)
2 cups	whole milk
1/2 cup	unsalted butter, melted and cooled
2 large	eggs, beaten
1 tsp	salt
8 cups	all purpose flour

1. In mixer bowl with paddle attachment, combine water, yeast, and sugar. Stir until dissolved. Let stand for 5 minutes.
2. In the mixer, add pudding, milk, butter and eggs. Mix just to incorporate.
3. Place about 6 cups of flour and salt on top of the liquid ingredients. Blend at a slow speed, adding additional flour until the sides of the bowl start to clean. Take off of the mixer and kneed on a floured surface for 2 minutes. Place in a very large greased bowl.
4. Cover and let rise in a warm place for about 40 minutes. Punch down
5. Place into the desired shape. (See Jumbo Cinnamon Rolls page)

JUMBO CINNAMON ROLLS

1 recipe SWEET ROLL BASE
1/4 cup unsalted butter melted
1-1/2 cups brown sugar
2 tbsp ground cinnamon
1 tsp fresh ground nutmeg

1. Roll the SWEET ROLL BASE out on a board to about 36 inches by 18 inches. Brush with melted butter, Sprinkle with the sugar, cinnamon and nutmeg. Leaving about one inch at the base not covered with anything else but the butter.
2. Start rolling dough up from the left side, then the right, then the center. Cut the dough every inch so you will have about 36 rolls.
3. Place into a parchment lined jellyroll pan. Bake at 375°F for 18-22 minutes. Ice with CREAM CHEESE ICING

Cream Cheese Frosting

Yield: 3 cups

8 oz. cream cheese, softened
1/2 cup unsalted butter, softened
1 tsp pure vanilla extract
3 cups powdered sugar
2 tbsp whole milk

1. In a mixer combine all ingredients and mix till smooth.
2. Spread on very warm rolls.

Variations:

Almond Cream Cheese: Replace the vanilla with pure almond flavoring

Rum Cream Cheese: Replace the vanilla with rum extract

Chocolate Rolls: Add 1 cups of chips into the rolled out dough.