

Cinnamon Rolls



Ingredients

1 Cup Milk
1/3 Cup Sugar
1/3 Cup Shortening
3 tsp Yeast
1/2 tsp Salt

2 Eggs
4+ Cups Flour
Margarine Spread (About 4 Tbsp)
Brown Sugar (About 1/2 Cup)
Cinnamon (About 2 tsp)

Directions

Warm milk in microwave for about 40 seconds. Milk temperature should be about 100-110°F. Place in mixer bowl. Add sugar, shortening, eggs and yeast. Let yeast start to bubble. Add most of the flour and mix using a dough hook. Add enough more flour to leave dough slightly tacky, but leaving the sides of the bowl. Let rise until doubled.

Knead gently on floured surface and roll into long rectangle, about 20 inches x 12 inches. Spread dough with margarine spread as thick as you'd butter bread. Sprinkle with brown sugar and cinnamon as desired. Roll up dough along long edge. Pinch seam closed. Mark dough into 12 even "slices" and carefully cut. Place on pan sprayed and parchment paper lined pan, and let rise again.

Bake in a 395°F oven for 10-20 minutes or until golden brown. Drizzle with powdered sugar icing (1 Cup Powdered Sugar, 1 Tbsp Milk and 1/4 tsp Vanilla) or spread with butter icing.

Notes

Optional: Make "Cinnamon Roll Syrup", pour in glass pan, (omit parchment paper) add cinnamon rolls and bake. Turn upside down and serve warm.

Cinnamon Roll Syrup: In a saucepan combine 1/4 Cup Margarine, 3/4 Cup White Sugar, 3/4 Cup Brown Sugar, 1/2 Cup Water and 1/2 tsp Cinnamon and bring to the boil. Ready!!!

