



## CINNAMON ROLLS



This recipe takes an hour and makes 24 regular or 12 huge cinnamon rolls.

### **Ingredients**

#### **DOUGH:**

3 ½ cups warm water (100-110 degrees F, about 3 minutes in the microwave)

¾ cup sugar, granulated

1/2 cup vegetable oil

6 Tablespoons quick rise yeast

1 Tablespoon table salt

3 whole large eggs

10 ½ cups all-purpose flour

#### **CINNAMON SUGAR:**

1 cup granulated sugar

1 Tablespoon ground cinnamon

#### **FROSTING:**

½ cup butter, softened

2 dashes salt

2 teaspoons vanilla

6 cups powdered sugar

Milk as needed

An additional ½ cup butter if needed for spreading on dough for the cinnamon and sugar.

### **Instructions**

1. Mix first 4 ingredients together (water, sugar, oil, yeast) and let set 15 minutes.
2. Then add the salt, eggs, and flour for 10 minutes. (I use electric mixer). Let rest for 10 minutes.
3. Oil counter or cutting board and dump out dough. Divide in half.
4. Roll out ½ of the dough into a rectangle. Maybe ½" thick. Spread with ¼ c. melted butter then half cinnamon and sugar mixture.
5. Roll up tight but not too tight. Roll for size of rolls you want – if huge, roll short edges, if regular, roll rectangle/long edges.
6. Divide into 12 rolls, or 6 huge. Place on greased cookie sheet. Let rise on cookie sheet 10 minutes.
7. Repeat with other half dough.
8. Bake 12-15 minutes at preheated 400 deg. F until done. I baked 15-17 minutes and turned halfway through for even baking.
9. Frost while warm.

### **CHEF TIPS:**

Recipe can be halved.

You can add chopped nuts and/or raisins with the cinnamon and sugar if you'd like.

If you have maple flavoring, you could add to the frosting and use brown sugar before rolling instead of the granulated sugar.

ENJOY! THESE ARE FABULOUS. If you'd like to make some dinner rolls with part of this dough it's ok, brush with butter when fresh from oven. They will be a little sweeter than normal dinner rolls, but equally as tasty.

**Recipe by: Granni K**