



EASY

Cinnamon Rolls

ingredients:

2 ½ C FLOUR

1 TSP SALT

1 CUP WARM WATER

2 ¼ TSP ACTIVE DRY YEAST



1 TSP SUGAR

1 TBS OIL

4 TBS BUTTER (AT ROOM TEMPERATURE)

1/2 C BROWN SUGAR

1 TBS CINNAMON



instructions:

- 1 PRE HEAT *oven* TO 350 
- 2 COMBINE FLOUR AND SALT IN A *large* BOWL 
- 3 IN A LARGE MEASURING CUP, ADD *warm* WATER, YEAST, SUGAR, AND OIL, STIR. LET *rest* 5 MINUTES UNTIL FOAMY ON TOP.
- 4 ADD WET INGREDIENTS TO FLOUR MIXTURE. MIX WITH HANDS UNTIL COMBINED OR HAND MIXER. ADD FLOUR 1 TBS AT A TIME IF TOO STICKY UNTIL EASY TO HANDLE. *knead* FOR 10 MINUTES (BY HAND OR IN MIXER). LET REST AT LEAST 5 MINUTES. 
- 5 ROLL OUT *dough* INTO A RECTANGLE ON A FLOURED SURFACE AND SPREAD BUTTER OVER TOP. SPRINKLE WITH BROWN SUGAR AND CINNAMON. *Roll up* (HOT DOG WAY) AND THEN SLICE INTO ROLLS EVERY ½ INCH.
- 6 PLACE ON BAKING SHEET AND BAKE FOR 12 *minutes*. 
- 7 TOP WITH CREAM CHEESE *frosting*. TO MAKE: WHIP 1/2 CUP BUTTER AND 8 OZ CREAM CHEESE. SLOWLY ADD 4 CUPS POWDERED SUGAR AND 1 TSP VANILLA. MIX UNTIL LIGHT AND FLUFFY.

nesting with grace