

Homemade Cinnamon Rolls

HOW TO USE: Enter the number of people the recipe serves and how many you plan to prepare for. Then, enter your ingredients and amounts needed in the first two columns, using the pull-down menus for measurement types (for example, oz or cup). Finally, replace the sample instructions with your own recipe instructions.

The formula will scale the recipe for you. Match the measurement units for the scaled amount to get the proper conversion.



Sample Recipe

	Recipe serves	Prepared for
	10	10

Shopping List

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Ingredient	Amount
Warm Water	2 cups
Active Dry Yeast	1 package
Sugar	1 cup
All Purpose Flour (divided)	7 cups
Egg	1 ----
Salt	1 tsp
Melted Butter or Shortening	3 tbsp
Melted Butter	4 tbsp
Powdered Sugar	1 cup
Vanilla Extract	1/2 tsp
Milk	1 tsp
Brown Sugar	1/2 bag
Ground Cinnamon	

1. Dissolve packet of yeast in 2 cups of warm water in your mixing bowl. Mix until combined. Add 1 cup of sugar. Stir. Add 1 egg. Mix well. Add 3 1/2 cups of flour, 1 tsp of salt, and 3 tbsp of melted butter.

Mix well.

2. Add roughly 3 1/2 cups of flour, a little at a time, until a dough is formed (dough pulls away from the sides of the bowl). Put dough on a floured surface and knead for a couple of minutes. Put back in mixing bowl and let rise in a warm place for 2-4 hours or until the dough is doubled in size.
3. Punch down the dough and roll out on a well-floured surface. Roll out the dough until it is approximately 27 inches by 22 inches. Spread the entire surface of dough with butter. Sprinkle the surface with brown sugar. Rub it in with your hand to make sure it covers. Liberally sprinkle surface with ground cinnamon.
4. Starting at the bottom edge, begin to roll the dough up like a jelly roll. Go slowly so the dough doesn't stick. Continue rolling until all of the dough has been rolled up. Cut off the uneven ends. Cut the dough into 1 inch slices. Place in a well-greased 9x13 pan.
5. Allow the rolls to rise overnight on the countertop. In the morning, put the rolls in a 350 degree oven. Bake for 15-20 minutes or until slightly golden brown. Allow the rolls to cool for a few minutes before you ice them.
6. For the icing, combine 1/2 stick of melted butter, 1 cup powdered sugar, 1/2 tsp of vanilla, and a splash of milk. Once combined, add more powdered sugar to make it thicker or more milk to make it thinner. Ice the rolls.