

SIMPLE CINNAMON ROLLS



Ingredients:

2¼	Teaspoons	Yeast (1 package)
1¼	Cup	Milk
8	Tablespoons	Butter (divided)
¼	Teaspoon	Salt
3	Cups	A.P. Flour
2	Teaspoons	Ground Cinnamon
¾	Cup (+1 Tbl)	Sugar
½	Cup	Raisins (optional)
¼	Cup	Chopped Walnuts (optional)

Directions:

1. In a small saucepan, melt 4 tablespoons butter. Add milk and 1 Tablespoon sugar, stirring until the sugar is dissolved and milk is warm (100° - 110°).
2. Remove from heat and stir in the yeast. Let stand for 5 minutes. While yeast activates, mix together the cinnamon and ¾ cup sugar and melt another three tablespoons of butter. Set aside.
3. Mix together the salt and flour. Add to yeast mixture ½ cup at a time, stirring as you go. Transfer to a floured board (the dough will be sticky) and knead for 1 minute. Cover and let dough rest.
4. Roll into a long rectangle (the thinner, the better). Brush with the melted butter and sprinkle with sugar/cinnamon mixture. Starting at one end, tightly roll up the dough and situate seam side down.
5. With a serrated knife, cut the dough into 1½ inch pieces and place about ¼” apart in a 9x13 cake pan greased with the remaining 2 tablespoons of butter. Cover loosely with plastic wrap and set on the stove-top to rise while you preheat the oven to 375°.
6. When rolls have doubled in size, bake for 23 – 25 minutes, until golden brown. Top with Cream Cheese Icing if desired.

FOR THE CREAM CHEESE ICING: Whip 8 ounces cream cheese (softened at room temperature for at least an hour) with 2 tablespoons of milk, 1 teaspoon vanilla and ⅓ cup powdered sugar until very smooth and creamy. Spread over warm rolls, or transfer to a piping bag (or ziploc with the corner cut out) and drizzle over the top of warm rolls.