

Cinnamon Rolls

1/4 CUP WARM WATER WITH 1/4 OZ. PACK YEAST (2 1/4 TSP.)

Combine water and yeast. Let sit 5 minutes.

1 CUP WARM MILK (microwave 60 seconds)

ADD: 3 CUPS FLOUR to stand mixer (bowl) with dough hook attachment. Add cup of warm milk. Add yeast mixture. Blend 5-7 minutes on lowest speed.

BATTER BOWL: Grease with oil. Place dough in bowl, set in warm place to double in size. **PUNCH DOWN DOUGH** Put back in stand mixer with dough hook & add: **1/3 CUP SUGAR, 2 ROOM TEMP EGGS, 1 TSP. SALT, 1 TSP. CINNAMON, 1 1/2 CUP FLOUR (1/4 CUP AT A TIME)** slowly beating after each addition. Mix for 5 minutes.

COMBINE: 1 STICK SALTED BUTTER (ROOM TEMP)--2 TBSP CINNAMON--1 CUP SUGAR--1/2 TSP. VANILLA EXTRACT—MIX WELL.

Roll dough out on floured surface in a rectangular shape. Spread with Cinnamon mixture. Roll short side all the way up (for more layers). Cut in 1" thickness with serrated knife. Place close together in a greased 13x9 baking dish. Spray tops with cooking spray. Top with plastic wrap. Once rolls rise almost double, take off wrap and bake at 350 until golden brown. Use Vanilla Glaze pg. 99.