Cinnamon Rolls

Ingredients

- 1/2 recipe Basic Sweet Dough
- 2 Tbsp softened butter or margarine
- 3/4 cup brown sugar, packed
- 2 tsp ground cinnamon

Instructions

1. Roll dough into a 15-x-9-inch oblong.
2. Spread with softened butter.
3. Combine sugar and cinnamon and sprinkle evenly over butter.
4. Beginning with a wide side, roll up tightly. Pinch edge to seal.
5. Cut roll into 1-inch slices.
6. Place 1 inch apart in 2 greased 8-inch round layer cake pans or a 13-x-9-inch pan.
7. Cover and let rise in a warm place (85°F) until double in bulk, about 1 hour.
8. Heat oven to 375°F (moderately hot).
9. Bake rolls 25 minutes, until golden brown.
10. Turn rolls out onto a rack.
11. While still warm, spread tops with White Icing. Makes 18 rolls.

White Icing

Ingredients

- 1 cup sifted confectioners' sugar
- 1 Tbsp milk
- 1/4 tsp vanilla extract

Instructions

1. Combine sugar, milk, and vanilla.
2. Beat until smooth. Makes 1 cup.

CINNAMON ROLLS

½ recipe Basic Sweet Dough
(recipe above)
2 tablespoons softened butter *or* margarine
¾ cup brown sugar, packed
2 teaspoons ground cinnamon

Roll dough into a 15-x-9-inch oblong. Spread with softened butter. Combine sugar and cinnamon and sprinkle evenly over butter. Beginning with a wide side, roll up tightly *(see page 65)*. Pinch edge to seal. Cut roll into 1-inch slices. Place 1 inch apart in 2 greased 8-inch round layer cake pans or a 13-x-9-inch pan. Cover and let rise in a warm place *(85° F.)* until double in bulk, about 1 hour.

Heat oven to 375° F. *(moderately hot)*. Bake rolls 25 minutes, until golden brown. Turn rolls out onto a rack. While still warm, spread tops with White Icing *(recipe below)*. Makes 18 rolls.

WHITE ICING

1 cup sifted confectioners' sugar
1 tablespoon milk
¼ teaspoon vanilla extract

Combine sugar, milk and vanil[la]
Beat until smooth. Makes 1 cup.

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