

Homemade Cinnamon Rolls



Ingredients:

1 quart Whole Milk
1 cup Butter
1 cup Sugar
2 packages Active Dry Yeast
8 cups All-purpose Flour + 1 Cup
1 teaspoon Baking Powder
1 teaspoon Baking Soda
1 Tablespoon Salt
Melted Butter
2 cups Brown Sugar
Cinnamon



Frosting:

1 bag Powdered Sugar
2 teaspoons Vanilla
1/2 cup Milk
1/4 cup Melted Butter
1/8 teaspoon salt

Directions:

1. In a large saucepan, melt together the milk, butter, and sugar. Almost bring to a boil then remove from heat. Pour the hot mixture into a large metal bowl and allow to cool until warm.
2. Add the yeast and let it sit until the mixture becomes activated. It should look foamy and bubbly.
3. Next, add the flour, baking soda, baking powder and salt. Mix until all the dry ingredients are well incorporated into the wet ingredients. The dough will be sticky.
4. Place a tea towel over the metal bowl and put it in a warm place to rise. Allow to rise about 1 hour or until doubled in size.

4. Pour the dough out onto a well floured surface. It will be pretty runny and sticky. Add 1 cup of flour and knead into the dough until it forms a ball. It should no longer be sticky at this time. Add more if it seems to be really sticky but not too much so the dough doesn't stick together.
5. Split the dough into two pieces. Roll each halves into a 24x18 rectangle. Melt some butter and spread all around the rectangle of dough making sure to get all the edges well. The amount of butter depends on how much you like. I used 1 stick for both but if you want to go all out, then you can use 1 stick for each rectangle.
6. Sprinkle generously with brown sugar and cinnamon until the dough is completely covered.
7. Roll each rectangle into a log starting with the longest side and working each side so it's an evenly rolled log.
8. Using a piece of dental floss, gently saw side to side on the log, cutting each piece about 2 inches wide. You can also use a very sharp knife if that's
9. Place each roll into a greased pan and place again in a warm place to rise. The rolls should rise a quarter the size. Give about 20-30 minutes to rise.
10. Pre-heat the oven to 400 degrees F and bake about 15-20 minutes or until golden brown. You may need to place on broil at the end to brown the tops.
11. Top with frosting and enjoy while warm!

Enjoy!