

# RECIPES



## CINNAMON ROLLS

- 1 C warm milk (110 degrees F/45 degrees C)
- 2 eggs, room temperature
- 1/3 C butter, melted
- 4 1/2 C bread flour (really does make a difference in the consistency)
- 1 t. Salt
- 1/2 C white sugar
- 2 1/2 t. rapid rise yeast

*Place ingredients in the bread machine in the ordered recommended by the manufacturer. Select dough cycle and press Start.*

*Combine sugar, cinnamon and butter into a smooth mixture, set aside.*

- 2 C brown sugar
- 5 T. cinnamon
- 2/3 C butter, softened

*Take dough out of bread machine and let rise until it is doubled in size and then turn it out onto a lightly floured surface, cover and let rest for 10 minutes.*

*Roll dough into a 16x21 inch rectangle. Spread sugar/cinnamon mixture evenly across the rolled out dough. Roll up dough and cut into 12 1" slices. Place rolls in a lightly greased 9x13" baking pan. Cover and let rise until doubled (approximately 30 minutes.) Meanwhile, preheat oven to 400 degrees F (200 degrees C).*

*Bake rolls in preheated oven for 15 minutes, until golden brown. (Do not let get dark brown. While rolls are baking, beat the following ingredients until smooth.*

- 1 (3 oz.) package cream cheese, softened
- 1/4 C butter softened
- 1 1/2 C powdered sugar
- 1/2 tsp. vanilla
- 1/8 tsp. salt

*Spread cream cheese frosting over warm cinnamon rolls before serving.*

Happy Eating! Make sure you take a walk afterward. Trust me. You're going to need the exercise.