

Cinnamon Rolls

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Ingredients

1 cup milk, warmed
2 $\frac{1}{4}$ teaspoons yeast, or one package
3 Tablespoons sugar
3 eggs
 $\frac{1}{2}$ cup butter, melted and cooled
1 teaspoon salt
5 – 5 $\frac{1}{2}$ cups all purpose flour

Filling:

$\frac{1}{2}$ cups granulated sugar
1 Tablespoon ground cinnamon
 $\frac{1}{3}$ cup butter, melted

Glaze:

1 cup confectioners sugar
 $\frac{1}{2}$ teaspoon vanilla
3 Tablespoons milk.

Directions

In a large mixing bowl add milk, yeast and sugar. Let sit 5-10 minutes until yeast is bubbly.

Add eggs, butter, salt and 2 cups of flour. Mix. With mixer running, continue adding flour 1 cup at a time. You might not need all the flour.

Knead for 5 minutes in a stand mixer or 10 minutes by hand. Place in a well greased bowl and cover. Let stand until doubled, 60-90 minutes.

Punch down and place on a flat surface. Roll out into a 12 x 18" rectangle. Brush with melted butter (reserve some of the butter for the top of rolls).

Mix cinnamon and sugar together in a bowl. Sprinkle entire mixture on top of rolled dough. Roll dough and seal seam.

Cut into 1" slices and place in a greased baking dish. Let rise approx 30 minutes.

Bake in a 400 degree oven for 20-25 minutes. Let cool in dish.

Mix glaze ingredients together and pour over baked and cooled cinnamon rolls.