

Bread/Cinnamon Rolls

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2. Mix (D).
3. Roll out dough into two rectangles. Spread (C) onto the dough, sprinkle with mixture (D).
4. Roll up the dough starting with the long end of a rectangle. Cut resulting cylinder into 1" pieces with a chef knife, placing on greased baking pan. Rolls should not touch each other (leave about 1/2" space).
5. Place rolls in warm place, rise ~25 minutes.
6. Bake 350F 30 minutes or until golden.
7. Mix (E), drizzle onto hot rolls out of the oven. Serve.

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From the kitchen of David and Jennifer Deaven

1. Add (A), then (B) to bread machine and make dough.
A: 1 1/3C water
1 3C sugar
1t salt
1 egg
B: 1 1/2C whole wheat flour
3C flour
3T dry milk
3t yeast
C: 6T butter, softened
1/2C brown sugar
D: 1/2C butter, melted
1t cinnamon
6T walnuts, chopped
1 small apple, chopped fine
E: 3T butter, melted
1T milk
1/2C confectioner's sugar

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