

60 Minute Cinnamon Rolls

Quick and Easy treat to impress your families 😊

This recipe will yield approximately 20-24 rolls depending on how big you cut these.

Ingredients:

3 ½ -4 c. flour

3 Tbsp. sugar

1 tsp. salt

2 pkgs. Rapid Rise yeast

¼ c. margarine

½ c. water

1 c. milk

1/4-1/2 c. melted margarine or butter

1 c. brown or white sugar (I usually just eyeball this 😊 In class we always adjust to taste, some like more sugar, some may not.

Cinnamon (again to taste)

Microwave your water, milk, and margarine together in a measuring cup just until **lukewarm**, be sure not to over microwave as this could kill your yeast. Blend together 1 ½ cups of the flour, sugar, salt, and yeast. Add to the liquid mixture and mix until smooth, I like to use the kitchen aid with a dough hook attachment for this step. Continue to add your remaining flour, once you are able to handle the dough remove from the bowl and knead until smooth and elastic. You will know that the dough is kneaded enough as it will no longer be sticky, until you get to this point you may add small amounts of flour as you go, however be sure not to add too much flour 😊

Place your dough in a greased bowl, turning the dough to grease the top. Allow to rise for 15 minutes, or until double in size, I like to allow the dough to rise on top of the oven as it provides a warm environment. Once doubled in size, punch down the dough and roll out into a rectangle on a floured counter approximately ½ inch thick. Brush with melted butter and sprinkle with your choice of sugar as well as cinnamon. Roll the dough into a tight tube and slice with either a bread knife, or dental floss if you know that trick 😊. Place the rolls on a greased or parchment lined baking sheet and allow to double in size once again. If you wish, you could spray a few muffin tins and bake the cinnamon rolls in there as well. Once you believe the rolls have doubled in size, bake for 10-15 minutes until golden brown, depending on how your oven bakes, you may need to add more time.

Easy Frosting Recipe:

2 cups powdered sugar

2 tbsp. butter (softened)

1 tsp. vanilla

1 tbsp. milk or orange juice

Mix the powdered sugar, butter, and vanilla together. Add half of the milk to start making a thick glaze, continue to mix until you get a consistency you want. If you feel the frosting is too thick you can always add more milk.

Enjoy this recipe, it is a favorite at my house and my students who have had the opportunity to make it enjoy it as well.