

Cinnamon Rolls (Kira Conley)

3½ cup Flour
1 Tablespoon Yeast
1¼ cup Milk
¼ cup Sugar

¼ cup Shortening
1 teaspoon Salt
1 egg
¼ cup Warm Water

In large mixing bowl, put 1½ C. flour. Dissolve yeast in warm water (¼ C.). In a medium saucepan, heat milk, sugar, salt and shortening just until warm, stirring constantly until shortening is almost melted. Add milk mixture to flour. Add yeast mixture to flour and milk mixture. Add egg. Beat 3 minutes on high with mixer. Add rest of flour to make a soft dough.

Once dough is mixed together, mix in your mixer for 6 minutes. This eliminates the need to let the dough rise for 1½ -2 hrs. If you would prefer to let it rise instead of mixing for 6 minutes, you would do that now.

Roll out dough into a rectangle. Spread with melted butter. (about 2-3 T. or however much it takes to spread evenly over the whole thing). Sprinkle with cinnamon/sugar combo and add some brown sugar (add any other toppings you would like i.e. raisins or nuts).

Cut into 1½ -2 in. slices- put in a glass pan. (i.e. 9x13 pyrex). Let rise for an hour. Bake at 350° for 15 minutes or until done (starts to slightly brown and doesn't fall when you pull it out).

Cream Cheese Frosting (From Yourcupofcake.com)

8 oz. cream cheese
½ c. butter, softened

2 tsp. vanilla extract
2-4 c. powdered sugar

In a stand mixer, beat cream cheese and butter together. Add vanilla extract and then slowly add in powdered sugar until you reach your desired consistency. Spread on warm (not hot) rolls.