Cinnamon Rolls Edited

Basic sweet dough recipe

Three quarters cup of low fat milk.

One half cup sugar.

One and one quarter teaspoon salt.

One half cup melted butter.

Two packages of active dry yeast.

One third cup of warm water.

Three eggs at room temperature.

Five and one half to six and one half cups all purpose flour.

Set oven temperature to three hundred fifty degrees.

Mix one tablespoon of the sugar into the mixing bowl with the yeast and warm water and let bloom for five minutes. Warm the milk for about twenty seconds in the microwave and combine it with the eggs, salt and remaining sugar, then add it to the mixing bowl containing the yeast. Add five cups flour and mix well for about two minutes. Turn out on to a floured surface. Use the remaining flour a little at a time to make a soft but not sticky dough and knead for about five minutes. Place in a greased bowl, cover and let rise till double for about one hour. At one hour, punch down dough and let it rest for five minutes on a floured surface. Roll the dough into a rectangle of about twelve by twenty inches. Coat the entire surface except one inch of an edge with soft or melted butter. One cube works well. Add a layer of brown or white sugar usually one cup or more to the buttered surface, then sprinkle a desired amount of cinnamon over that. Add raisins or nuts here if desired. Roll up the dough into a log, leaving the unbuttered edge open then pinch the edges together to seal. Cut into two inch pieces and place onto a parchment lined baking sheet. Cover and let rise for about one hour or until doubled in size, then bake in a three hundred fifty degree oven for twenty five minutes. Test for doneness before removing. Frost with cream cheese icing while still warm. Here’s a good tip, a piece of dental floss works well to cut the rolls.