



## Cinnamon Rolls



### Ingredients:

#### **Dough:**

1250-1375 mL flour  
125 mL sugar  
22 mL quick rise yeast  
5 mL salt  
125 mL water  
125 mL milk (40 mL milk powder)  
125 mL margarine (=1 square)  
2 eggs

#### **Filling:**

60 mL margarine (=1/2 sq.)  
250 mL sugar  
20 mL cinnamon

#### **Frosting:**

50 ml cream cheese, room temperature  
20 ml softened margarine  
5 ml vanilla extract  
10 ml corn syrup  
175- 200 ml icing sugar

### **Method:**

1. In bowl, combine **500 mL flour**, 125 mL sugar, yeast and salt.
2. Heat water, milk and 125 mL margarine on MEDIUM HEAT until very warm (105-115 F). Stir into dry ingredients. Stir in eggs and enough remaining flour to make soft dough.
3. Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Cover with tea towel; let rest on floured surface 10 minutes. Preheat oven to 375 F. Grease one rectangular pan with PAM (or two square pans).
4. For frosting: In a bowl, with a handheld mixer, whip the cream cheese and butter together until softened. Add the corn syrup and vanilla and beat again. Finally, slowly beat in the powdered sugar until desired consistency. Set aside.
5. Roll dough to 22 x 10 inch rectangle.
6. For filling: In a bowl, combine 250 mL sugar and cinnamon; set aside. Spread 60 mL SOFT margarine on rolled out dough (leaving a 1 cm gap along the perimeter) and evenly sprinkle cinnamon sugar mixture.
7. Beginning lengthwise, roll up tightly. Pinch seam to seal at ends. With sharp knife and using a sawing motion, cut roll into even pieces (10-12) pieces. Place, cut side up, in pans.
8. Cover with tea towel and place beside ovens; let rise until doubled in size, about 30 – 60 minutes.
9. Bake for 22- 25 minutes or until golden brown. Let cool for 20 minutes then frost.