

Cinnamon Rolls

Description

This recipe came from my brother. We have made this every year for my co-workers for the last 15 years. We have probably made over 500 tins. 20 batches (60 tins) is about 60lbs of flour.

Ingredients

4 teaspoons of yeast (2 packages rapid rise yeast)
 1 teaspoon sugar
 1 cup water (110 to 115 degrees Fahrenheit)

½ cup sugar
 3 eggs
 4 cups flour
 1 cube margarine melted
 1½ teaspoon salt

Yeast

4 teaspoons yeast
 1 teaspoon sugar
 1 cup water microwave 55 seconds

To Melt Butter and Margarine in mug:
 Frozen – power 3 for 2 minutes
 Refrigerated – power 3 for 1½ minutes
 Room temp – power 2 for 2 minutes

Instructions

1. Combine yeast, 110 to 115 degrees Fahrenheit water and 1 teaspoon of sugar. Depending on the temperature of the container and water this ranges from 45 to 55 seconds in the microwave. Let stand for a few minutes until yeast foams.
2. Combine yeast mixture, margarine, sugar, and eggs. Beat in flour, 1 cup at a time until dough is no longer wet. Knead about 6 minutes until the dough is smooth and elastic.
3. Roll dough to 1/4 inch.
4. Combine melted butter ½ cup, ½ cup brown sugar, and 1 Tablespoon ground cinnamon in a small bowl. Cool this enough so that it is a nice spreadable texture. Spread this mixture on the rolled out dough. Roll the dough tightly and pinch the final edge and the sides. Cut into 3/4 inch rolls.
5. ALWAYS remember to leave space between the rolls in the pan so that they may properly rise.
6. Bake at 350 degrees, 20 minutes or until golden.

Dough:

Yeast mix (1 cup water, 4 teaspoons yeast, 1 teaspoon sugar)
 ½ cup sugar
 4 cups flour
 1 cube margarine
 3 eggs
 1½ teaspoon salt

Cinnamon Mixture:

1 Tablespoon Cinnamon
 ½ cup brown sugar
 1 cube butter