



37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

## Homemade Cinnamon Rolls

**Serves 12**

### Ingredients

#### Rolls

1 cup warm milk  
1/3 cup granulated sugar  
2 packages regular or fast-acting dry yeast (4 1/2 teaspoons)  
4 cups flour  
1 teaspoon salt  
2 TBSP butter or margarine, room temperature  
1 large egg

#### Filling

1/2 cup brown sugar  
2 teaspoons ground cinnamon  
1/4 cup butter or margarine (1/2 stick), room temperature  
1/2 cup raisins, if desired  
1/4 cup finely chopped pecans, if desired

#### Glaze

2 cups powdered sugar  
2 tablespoon butter or margarine, room temperature  
1 teaspoon vanilla  
2 to 4 tablespoons milk  
Preheat oven to 325 degrees.

Combine milk and sugar. Add yeast and let proof for about 7-8 minutes, until yeast is bubbling. Add remaining dough ingredients, save 1 cup of flour. Begin mixing, adding the last cup of flour slowly. You'll want the dough to be slightly sticky. Knead dough for 5-6 minutes, until it's smooth and springy.

Spray a large bowl with the cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl loosely with plastic wrap; let rise in a warm place about 1 hour 30 minutes or until dough has doubled in size.

To make cinnamon roll filling, combine brown sugar, cinnamon and raisins or nuts. Set aside.

Spray the bottom and sides of a large jelly roll pan with the cooking spray.

Sprinkle flour lightly on a counter top or large cutting board. Punch dough to deflate it. Roll dough into a 15×10-inch rectangle. Brush 1/4 cup butter over dough to within 1/2 inch of edges. Sprinkle with sugar-cinnamon mixture. Beginning with the long side, roll dough up tightly. Pinch edge of dough into the roll to seal edge. Using a sharp serrated knife or length of dental floss, cut roll into 1.5-2 inch slices. Place slices slightly apart in the pan. Let rise in a warm place about 30 minutes or until dough has doubled in size.

Heat the oven to 350°F. Bake 20-25 minutes or until golden brown. Cool 5 minutes.

In a small bowl, stir glaze ingredients until smooth. Pour glaze over the tops of cinnamon rolls, allowing it to cover the rolls and drip down the sides.

***Credit: [butterwithasideofbread.com](http://butterwithasideofbread.com)***