

# Cinnamon Rolls



## DAY 1: dough

### Dough Ingredients

<b>2 ¼ tsp. dry yeast</b>	<b>½ cup warm milk</b>	<b>¼ cup sugar</b>
<b>¼ cup margarine</b>	<b>½ tsp. salt</b>	<b>1 egg</b>
<b>2 cups flour</b>		

Dissolve the yeast in the warm milk in a measuring cup.  
Add sugar and salt.

Place flour, margarine, egg and yeast mixture into the bowl of the mixer and mix well.

Turn the dough out onto a floured surface and knead dough for 5 minutes. Form the dough into a ball, Place into a well oiled bowl, turn dough over to coat all sides with oil. Cover and let sit to rise in a warm place until doubled in size, approx. 1 hour

## DAY 2: rolls

Punch the dough down and then turn out onto a floured surface. Roll the dough out until it is approx. 12" x 8". It should be about ¼ " thick.

Preheat the oven to 400°.

### Filling Ingredients

<b>½ cup packed brown sugar</b>	<b>1 Tb cinnamon</b>	<b>¼ cup margarine, softened</b>
---------------------------------	----------------------	----------------------------------

Combine the brown sugar and cinnamon in a small mixing bowl.

Spread the softened margarine over the surface of the dough, then sprinkle the brown sugar and cinnamon evenly over the surface.

Working carefully from the long edge, roll the dough down to the bottom edge.

Cut the dough into 1-1½" slices and place in a lightly greased baking pan.

Bake for 15 minutes or until light golden brown.

While the rolls are baking, make the icing.

### Icing Ingredients

<b>4 Tb margarine</b>	<b>¾ cup powdered sugar</b>	<b>2 Tb cream cheese</b>
<b>¼ tsp vanilla extract</b>	<b>pinch of salt</b>	

Place all of the icing ingredients in Kitchenaid mixer bowl. Beat well until fluffy. When the rolls are done, spread generously with icing

