

Grandma Connie's Famous Cinnamon Rolls

This recipe is meant for a bread machine. If you do not own one, I will also include the directions to make them by hand.

Ingredients

Rolls

1 cup milk

5 tbsp of melted butter + 5tbsp more melted butter

2 eggs

5 tbsp sugar

1 generous pinch of salt

4 cups flour

2 ½ teaspoons of quick rise yeast

Cinnamon and Sugar

Caramel Topping (option 1)

1 stick of butter

4 Tbsp milk

4 Tbsp Karo White Syrup

2 cups brown sugar

1 Tsp vanilla

Optional – pecans or walnut pieces

Cream Cheese Frosting (option 2)

4oz cream cheese (room temp)

¼ cup unsalted butter

1 cup powdered sugar

1-2 Tbsp milk

½ tsp vanilla extract

Directions

Caramel Topping

Place caramel topping ingredients in a saucepan and heat over medium low heat until it starts to boil. Remove from heat and pour caramel topping into a casserole dish that has been greased generously with butter. Allow to cool for 10-15min.

Bread Machine

Preheat oven to 350 degrees

Add all ingredients to the bread machine, close lid and hit the dough setting. Once the machine beeps, turn out dough onto a lightly floured surface. Split dough in half to make it easier to work with. Roll each dough ball out into a ½" thick rectangle. Drizzle additional melted butter over the dough rectangles and use a pastry brush or spoon to spread it evenly. Sprinkle a generous amount of cinnamon and sugar over buttered dough. Roll both rectangles up starting on a small side of the rectangle. Cut the rolls into 1 ½" discs.

***If making caramel rolls, place dough disks on top of cooled caramel topping. Place in warm location and allow rolls to rise 30min. Bake at 350 for 20-30minutes – rolls are done when they are golden brown. Allow to cool 5min, then flip pan onto a cookie sheet to cool.

***If making frosted cinnamon rolls, grease a casserole dish with butter and place dough disks in dish. Place in warm location and allow rolls to rise for 30min. Bake 20-30min until rolls are golden brown. Allow to cool 5-10min and then flip pan onto a cookie sheet to cool.

Cinnamon Rolls by Hand (No machine)

Preheat oven to 350 degrees

Proof the Yeast: warm milk to 110degrees – any hotter and it will kill the yeast. Sprinkle yeast into warm milk, stir and let sit 10min. To your mixing bowl, add melted butter, sugar, and salt. Once yeast is proofed, add yeast mixture to mixing bowl and stir gently to incorporate all the ingredients. Using your hands to mix ingredients, add flour ½ cup at a time until it is all incorporated. Transfer to a floured surface and begin kneading dough for about 10minutes. Dough should be soft, not sticky.

Lightly grease a bowl and place dough inside. Cover and place in a warm location to rise for 1 hour. Dough should double in size.

After 1 hour, place dough on a floured surface. Knead to get air bubbles out. Split dough in half to make it easier to work with. Roll each dough ball out into a ½" thick rectangle. Drizzle additional melted butter over the dough rectangles and use a pastry brush or spoon to spread it evenly. Sprinkle a generous amount of cinnamon and sugar over buttered dough. Roll both rectangles up starting on a small side of the rectangle. Cut the rolls into 1 ½" discs.

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Cream Cheese Frosting

In your mixer, cream together the cheese and butter. Add 1tbsp milk and 1tsp vanilla, mix well. Add powdered sugar $\frac{1}{2}$ cup at a time until incorporated. If frosting is too thick, add more milk. Frost Rolls when cooled.