

Cinnamon Rolls

- 1 ¼ cups warm milk (Put in your microwave for about 45 seconds.)
- ½ cup sugar
- ½ cup oil
- 1 teaspoon salt
- 3 ¾ cups all-purpose flour
- 2 teaspoons bread machine yeast

Instructions

1. Grease bread machine. Place all ingredients in order recommended by your bread machine manufacturer. (I just put them in the bread machine in the order the recipe goes.)
2. Start the dough cycle. (Mine takes about 1 ½ hours on the dough cycle.)
3. When the dough cycle is complete put it on a floured surface.
4. Preheat oven to 375
5. Roll out to about 12 x 15 - Baking instructions below after the filling

Cinnamon Filling

- ½ cup of softened butter (butter is really so much better than margarine)
- ½ cup of brown sugar
- 1 tablespoon of cinnamon

Instructions

1. Spread the butter over the dough. I find it easiest to use the back of a spoon.
2. Mix together the cinnamon and sugar and sprinkle over the butter. Pat it down a little with a spoon or wax paper.
3. Begin to roll it tightly. You will have a long log. Cut into rolls with a knife or floss. I cut them about 2 inches each.

I have made as many as 23 rolls with this dough. If you want to make them in the morning just wrap tightly with plastic wrap and keep them in the refrigerator.

Baking instructions:

1. Place rolls in a rimmed pan. I usually use a 9x13 pan.
2. Bake at 375 for about 20 minutes. (could be less just check it after 15 minutes) Do not over bake because all the filling will come out the bottom and the rolls will be dry.

Cream Cheese Frosting

- 4 ounces cream cheese, softened
- ¼ cup butter, softened
- 1 ½ cups powdered sugar
- 1 ½ teaspoons milk (you can add more if you want it runnier)
- ½ teaspoon vanilla

Spread over hot cinnamon rolls and enjoy! You can reheat the cinnamon rolls in the microwave for 15-20 seconds and they will be just as delicious!