



## *No Fail-Cinnamon Rolls*

### *Ingredients*

- 4 Teaspoons SAF Instant Yeast
- 1/2 Cup Water
- 2 Cups Warm Milk
- 1/4 Cup Olive Oil
- 1 Cup Sugar
- 1-1/2 Teaspoons Sea Salt
- 4 Teaspoons Dough Enhancer
- 2 Eggs
- 6-7 Cups White Bread Flour (Add half of the flour and then add more until the dough pulls away from the sides of the mixing bowl.)
- Butter, cinnamon and brown sugar (I cover the dough with a lot of cinnamon-the more the better)

### *Instructions*

Place all of the ingredients in order into your mixing bowl. Be careful with the eggs not to add the warm milk too quickly or you will have scrambled eggs. Add half of the flour and keep adding the rest of the flour until the bread dough pulls away from the sides of the mixing bowl. Cover with greased plastic wrap and let rise the first time about an hour. Punch the dough down and roll the dough into two-12 inch by 18 inch rectangles.

Lather with butter, sprinkle with desired cinnamon and brown sugar. Roll up tightly and cut into ½ inch rolls. Cover with greased plastic and let rise one more time about an hour or until double the size. Bake at 350 degrees for about 15-20 minutes on a greased cookie sheet. Do not overbake. They should be a golden brown. Frost with my cream cheese frosting:

## *Ingredients*

- 1/2 cup butter-softened
- 1-eight ounce cream cheese-softened
- 3 to 3-1/2 cups powdered sugar
- 1-2 teaspoons vanilla

## *Instructions*

Cream the butter with the cream cheese and slowly add the powdered sugar to the thickness you desire. Add the vanilla until blended.