

## Cinnamon Rolls

3 teaspoons yeast  
½ cup butter, unsalted, melted  
1 ½ cups milk  
¼ cup sugar  
2 eggs  
2 cups flour  
2 to 4 additional cups of flour  
4 tablespoons melted butter  
⅔ cup sugar  
2 teaspoons cinnamon  
1 cup powdered sugar  
½ teaspoon vanilla  
2 tablespoons milk

Put the yeast, ½ cup of melted butter, the 1 ½ cups milk, eggs, ¼ cup sugar, and 2 cups flour in the bowl of a stand mixer fitted with the paddle attachment. Mix it on medium high for 3 minutes.

Add flour, 1 cup at a time while the mixer works on speed 3 or 4. Once the dough begins to come together switch out the paddle attachment for the bread hook. Continue to add flour about ¼ cup a time with the mixer on speed 2.

Once the dough totally clears the sides of the bowl stop adding flour and let the machine work the dough on speed 2 for 3 or 4 minutes. Stop the mixer and feel the dough. It shouldn't stick to your fingers, if it does add more flour. If it's too dry add more milk or water. Continue to let the mixer work the dough until it is smooth and elastic in texture.

Put the dough in a buttered bowl and let it rise in the refrigerator until doubled in bulk. Punch it down gently and let it rest a few minutes. Divide it into two equally sized pieces. Roll each out until they are about 15 inches square in area.

Brush each sheet of dough with melted butter. Mix the sugar and cinnamon together and sprinkle evenly across the dough square. Roll the dough into a tube and pinch the edges to seal them to the tube. Cut the tube into even rounds, about 1 " to 1 1/4" in width will give you about 12 to 15 rolls per dough sheet. Butter a round cake pan and line the bottom with a circle of parchment. Arrange the rolls in each pan, let them rise for 30 to 60 minutes depending on the ambient temperature. Bake at 375 ° F for 25 to 30 minutes or 350° F convection bake for 20 to 25 minutes. Cool for a bit, remove from pan and top with a simple icing made from sifted powder sugar, vanilla, and 2 tablespoons milk.