

Delicious Cinnamon Rolls

Ingredients

3 1/2 c all-purpose flour
1/2 c sugar
1 tsp salt
2 pk active dry yeast
1 c milk
1/2 c butter
2 eggs
1/2 c butter, melted
1 cinnamon (to taste)
1 sour cream vanilla frosting

Instructions

Grease 3 pans with sides.In large bowl, combine 1 1/2 cups flour, sugar, salt and yeast; blend well.In small saucepan, heat 1 cup milk and 1/2 cup butter until very warm (120 to 130 degrees F.)Add warm liquid and eggs to flour mixture. blend at low speed until moistened; beat 3 minutes at medium speed.Stir in an additional 1 3/4 to 2 cups flour until dough pulls cleanly away from sides of bowl.On a floured surface, knead n 1/4 to 1/2 cup flour until dough is smooth and elastic, (about 3 -5 minutes. Place dough in greased bowl; cover loosely with plastic wrap and cloth towel. let rise in warm place until light and doubled in size, (about 45 -60 minutes).punch down dough several times

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to remove all air bubbles. Turn dough onto lightly floured surfaceRoll dough into large triangle and about 1/2 inch thick. spread with melted butter. Sprinkle with brown sugar/white sugar cinnamonm mixture.Roll up length wise. Using a sharp knife or a piece of thread, cut roll into 1 inch peices and place on greased pans, let rise till double in size.Bake 10 - 20 minutes or until golden brown. remove from oven and brush with melted butter. Cool but while still warm drizzle sour cream vanilla frosting over top. allow to cool.<p> </p>