



Category (Breads)

Famous Football Cinnamon Rolls

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Recipe

½ cup boiling water
 1 cube butter or margarine
 ½ cup sugar
 1 ½ tsp. salt
 1 cup cold water
 5 cups flour
 4 ½ tsp. instant yeast
 ¼ cup melted butter or margarine
 2/3 cup packed brown sugar
 3 tsp cinnamon
 3 cups powdered sugar
 3 Tbs. milk
 1 ½ tsp. vanilla
 2 Tbs. butter or margarine, softened or melted

Boil ½ cup water. Pour into large bowl. Add 1 cube butter or margarine in small chunks, ½ cup sugar and 1 ½ tsp. salt. Stir until sugar is mostly dissolved and butter melted. Stir in 1 cup cold water. With electric beater, mix in 1 cup flour and 4 ½ tsp. instant yeast. By hand, beat in 2 cups flour. Batter will become thick. Measure 1 cup more flour. Sprinkle counter surface and dough liberally with this last cup of flour. Pour dough onto flour and gradually knead in flour, working the dough until it is soft and smooth. Add only enough flour to make a soft dough. Lightly flour the counter; let the dough rest there about 10 minutes. Form the dough into a 13x18" rectangle, pressing out bubbles as you go. Spread ¼ cup melted butter on top of rectangle. Sprinkle 2/3 cup packed brown sugar and 3 tsp. cinnamon evenly on top. Starting at the 18" long side, roll up dough. At the end, pinch edge of dough into roll to seal it. Slice with thread into 18 one-inch rolls. Place on greased cookie sheet. Cover with slightly dampened towel. Let them rise in warm place until double. Bake at 350 degrees for 15-20 minutes. Cool on rack for about 20 minutes. Mix powdered sugar, 3 Tbs. milk, vanilla, and 2 Tbs. butter or margarine. Frost rolls when cool.

Side dish

Milk ☺

Grocery List

Butter or margarine
 Instant yeast, if needed (such as Saf-instant)
 Brown sugar and powdered sugar, if needed
 The rest of these are ingredients you generally have on hand

Tips/Helpful hints

Be sure not to add too much flour to this recipe. The dough should be soft and smooth when done, not stiff.

To cut rolls with thread: cut a 20" length of thread. Holding ends of thread, slip it under one end of rolled dough; pass ends to opposite sides, pulling tight through the dough. Thread needs to pass tightly against itself.