



Cinnamon Rolls **By Karen Baxter**

This is the Cinnamon Rolls recipe from LaVonne Baxter.

1 package yeast
¼ c lukewarm water
1 T sugar

2 c water
1 T salt
2 T sugar
2 T lard or shortening or butter (your choice). Edna used lard.

7 c flour

Dissolve the yeast in the water and sugar mixture. Let stand 5 to 10 minutes. Mix together the water, salt, sugar, and lard mixture. Slowly add 2 c flour, yeast mixture, and beat well. Slowly add remaining 5 c. flour, beating well until it forms a dough. Turn dough onto a lightly floured surface and knead well. Let rise twice before making loaves or rolls. If you are making bread loaves bake for 10 minutes at 400 degrees, then bake 40 minutes at 325 degrees. If you are making bread rolls bake at 350 degrees for 15-20 minutes, then check to see if golden brown. You will need to determine baking times and temperatures from your altitude and oven temperature.

Cinnamon Rolls

Butter until the dough is completely covered with butter
Sugar about 1 cup (to your taste)
Brown Sugar about 1 cup (to your taste)
Cinnamon about 4 Tablespoons (to your taste)

Roll bread dough out, spread with butter. Sprinkle with the mix of sugar, brown sugar, and cinnamon. Roll them up and cut off slices. (Usually about 1 inch slices) Bake at 400 degrees for 30 minutes

Frosting

1 c sugar
1 t cinnamon
1 c cream

Mix sugar, cinnamon, and cream. Pour over rolls and let rise.



Cinnamon Rolls

Roll bread dough out, spread with Butter. Sprinkle w/mix of sugar and brown sugar and cinnamon. Roll them up and cut off slices. Bake at 30 minutes @ 400°

Mix:

1 c. sugar, 1 t. cinnamon, 1 c. cream
Pour over rolls and let rise.