

Cinnamon Rolls

Ingredients

Dough

- 1/2 cup warm water
- 2 eggs, beaten
- 2 pkg active dry yeast
- 1 tsp salt
- 1 tbl granulated sugar
- 8 cups all-purpose flour
- 1 3 ½ oz pkg instant vanilla pudding
- 1/2 cup butter, melted
- 2 cups milk
- 1 cup sugar
- 1/2 cup butter, melted
- 1/4 cup cinnamon

Frosting

- 16 oz cream cheese, softened
- 2 tbl milk
- 1 cup butter, softened
- 2 tsp vanilla
- 6 cups powdered sugar

Instructions

- Combine water, yeast and sugar in a small bowl. Stir until dissolved and set aside.
- In a large bowl, combine pudding mix and milk, stir for two minutes. Add melted butter, eggs and salt and mix well. Add yeast mixture and mix well. Gradually add flour, mixing until last few cups are added, then knead until a good dough consistency (smooth and elastic).
- Place in a greased large bowl. Cover with a damp towel and let rise until double (about 1 hour). Punch down and let rise until doubled again (45 minutes to an hour).
- Mix cinnamon and sugar together.
- On a lightly floured surface, roll 1/2 of dough in a rectangle until dough is 1/4 inch thick and roughly 24 inches in one direction. Spread half of the 1/2 cup of melted butter over entire surface. Spread 1/2 of the cinnamon/sugar mixture over the buttered surface. Roll up tightly along the longer edge of the rectangle, pressing the trailing edge together to form a roll.
- Slice the roll at 1 ¼ inch intervals and place in a greased baking pan 2 inches apart. Cover and let rise until double again (30 – 45 minutes). Bake at 350 degrees for 20 – 25 minutes, removing as soon as rolls are golden.
- Frost warm rolls with cream cheese frosting.