



Homemade Cinnabons

Dough

1 T. dry yeast
1 C. warm milk
1/3 C. white sugar
1/2 C. soft butter
1 tsp. salt
2 eggs
4 C. flour

Dissolve yeast in warm milk. Add the rest of the ingredients and mix well. Knead into a ball or put in a bread machine on the dough setting. *(I used my bread machine. I dissolved the yeast into the warm milk and put that in the pan first, then I added the butter, eggs and sugar, then I added the flour and put the salt on top and put the machine on the dough setting. Once it was done I let it rise for another 30 minutes or so and then rolled the dough out)* Let rise until double in size. When ready, roll out to about 1/4-inch thick. Spread with filling.

Filling

1/4 C. soft butter
1 C. brown sugar
3 T. cinnamon

Spread butter evenly on dough. Sprinkle sugar and cinnamon evenly over buttered dough. Roll up dough. Slice roll into 1-inch slices. Place on a greased pan. Let rise until double in size. Bake 10 minutes at 400*. [Our rolls needed longer than 10 minutes.]

Icing

1/2 C. soft butter
1 1/2 C. powdered sugar

1 oz. cream cheese
2 T. whipping cream
1 tsp. vanilla extract
pinch of salt

Beat until fluffy. When rolls are hot, spread lots of icing on them.

--Recipe from *Miserly Moms* by Jonni McCoy



I made two pans of these and one pan is already gone!
Enjoy!