

Cinnamon Rolls

Based On: Kathy Nowell, Allrecipes: www.allrecipes.com/recipe/6793/cinnamon-rolls-i/

Ingredients

1 cup warm water (*110 degrees F*)

1 egg

3 cups bread flour

1/4 cup white sugar

3 tbsp instant powdered milk

1 1/2 tsp salt

5 tbsp butter, softened

1 tsp instant yeast

1/3 cup butter

1/2 cup vanilla ice cream

1/2 cup brown sugar

ground cinnamon

Instructions:

Place water, egg, bread flour, white sugar, powdered milk, salt, 5 tablespoons butter and yeast in bread machine in the order suggested by the manufacturer. Select DOUGH setting, and turn machine on.

Meanwhile; in a small saucepan, melt 1/3 cup butter. Add 1/2 cup brown sugar and ice cream; bring to a boil, and cook for 2 minutes. Set aside. Preheat oven to 350 degrees F (175 degrees C).

When machine has finished cycling remove dough from pan and turn it out onto a lightly floured surface. Pat dough into a rectangle. Spread with caramel from saucepan and sprinkle with cinnamon. *(Note, if stickier buns are desired, reserve caramel for topping and instead coat inside of buns with 1/3 cup melted butter. In this case, pour caramel into the bottom of your baking pan and flip rolls over after they are done cooking.)*

Roll up dough and seal edge. Cut into 12 rolls, and place in prepared pan of caramel. Allow to rise until doubled in size, about 45 minutes.

Bake at 350 degrees F (175 degrees C) for approximately 20 to 25 minutes, until golden brown.

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