

45 minute Cinnamon Rolls

Dough

2 1/2 c flour
3 T sugar
1 t salt
1 pk instant yeast = 2 1/4 t
1/2 c water
1/4 c milk
2 T butter (soft)
1 lg egg

Filling

1/4 c butter
2 T cinnamon
1/4 c brown sugar

Glaze

1 c. xxx sugar
1 t. vanilla
2-3 T. milk or coffee

Mix dry ingredients well. Microwave water, milk & butter til it melts 30-45 sec. Add to dry. Add egg. Knead 3-4 min until dough isn't sticky. Place in greased bowl for 5 min. Roll to 15x9" Spread filling ~~the~~ Roll tight Cut 9 for 9" pan 12 for 9x13 pan

Preheat oven to 200° turn off after 10 min or just before placing rolls in oven. Cover pan lightly with foil or saran. Let rise 20 min. Remove cover leave in oven & turn to 375° for 15-20 min.

Drizzle glaze over warm rolls.