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<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

<title>My Website</title>

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<body>

<h1>Farhat's Cinnamon Roll Recipe</h1>

<h2>Ingredients</h2>

<h3>For the dough</h3>

<ul>

<li>3/4 cup of warm milk</li>

<li>2*1/4 teaspoon yeast</li>

<li>1/4 cup granulated sugar</li>

<li>1 egg plus 1 egg yolk</li>

<li> 1/4 cup of butter</li>

<li>3 cups bread flour</li>

</ul>

<h3>For the filling:</h3>

<ul>

<li>2/3 cup of dark brown sugar</li>

<li>1*1/2 tablespoon ground cinnamon</li>

<li>1/4 cup butter</li>

</ul>

<h2>Instructions:</h2>

<ol>

<li>Mix the milk with the yeast, sugar, and eggs</li>
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<li>Melt the butter and to the mixture</li>
<li>Add in the flour and mix until combined into a dough </li>
<li>Knead the dough  for 10 minutes</li>
<li>Transfer the dough into a large bowl and cover with plastic warp. Leave it
somewhere to rise for 2 hours</li>
<li>After the dough has doubled in size roll it out into a large
rectangle</li>
<li>Melt the butter for the filling and mix in th esugar and cinnamon</li>
<li>Spread the filling onto the dough then roll th edough into a swiss
roll</li>
<li> Cut the roll into 3 cm sections and place flat into a baking tray</li>
<li>Pre heat the oven to 350F or 180c, then bake the rolls for 20-25 minutes
until lightly brown</li>
<ol>
</body>

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