GRANDMA MAYBERRY'S CINNAMON ROLLS

CINNAMON ROLL DOUGH
1 cup milk
1/4 cup sugar
1/2 teaspoon salt
1/2 cup butter OR margarine, softened
1 envelope Fleischmann's Active Dry Yeast
1 cup warm water (100 to 110)
1 egg
3-1/2 to 4 cups all-purpose flour

FILLING
2/3 cup sugar
1 tablespoon ground cinnamon
3 tablespoons butter OR margarine, melted

CLASSIC CINNAMON ROLLS FROSTING
1-1/4 cup powdered sugar
1/4 teaspoon pure vanilla extract
1 to 2 tablespoons half and half

Directions
To make dough:

1. Scald milk
Scalded milk is milk heated to a near boil, then cooled. It makes cakes, breads and anything with yeast fluffier and and lighter.

2. Add to scalded milk => 1/4 cup sugar, 1/2 teaspoon salt, 1 Stick salted butter (1/2 cup). Allow to cool lukewarm.

3. Combine water and yeast in large mixer bowl; set aside for 5 minutes to soften yeast. Add Scalded milk mixture and 1 beaten egg and 1 cup flour. Beat 3 minutes at medium speed of mixer; beat in additional 1 cup flour. Add enough remaining flour to form a soft dough.

4. Turn out onto lightly floured surface and knead 6 to 8 minutes, until smooth and elastic. Place dough in a greased bowl, turning once to coat. Cover and let rise in a warm, draft-free place until doubled, about 45 to 60 minutes.

5. Punch down dough and roll out to an 18 x 10-inch rectangle. Brush dough with melted butter. Mix sugar and cinnamon together and sprinkle evenly over dough. Roll up from long side; seal edges. Cut into 12 slices.

6. Place rolls in greased 13 x 9-inch pan, cut side down. Cover and let rise about 1 hour until double. Bake in preheated 350*F oven for 20 to 25 minutes until lightly browned. Cool.

7. Mix powdered sugar, vanilla and enough cream to make icing of pouring consistency. Drizzle frosting evenly over rolls.

https://www.breadworld.com/recipe/Cinnamon-Rolls-Your-Way

https://www.youtube.com/watch?time_continue=1&v=M9KX4KFBj5w&feature=emb_logo

https://www.youtube.com/watch?v=7ilQLDcK8U0

https://www.youtube.com/watch?v=WdWwYlLX1NQ&feature=emb_logo