

Papa Ben's Cinnamon Rolls

Ingredients

Dough Part 1

2 cups	Bread flour
2 tsp	Sugar
1 cup	Milk
3 tbsp	Butter
¼ cup	Warm water
1 pack	Rapid rise yeast

Dough Part 2

¼ cup	Sugar
½ tsp	Salt
2	Eggs (beaten)
1 ½ cup	Bread flour

Caramel

2 tbsp	Butter
½ cup	Brown sugar
1 tbsp	Karo syrup

Inside Mixture

2 tbsp	Butter
½ cup	Sugar
Some	Cinnamon

Preparation

1. Make the dough by putting flour in a large bowl with hole in center and add sugar.
2. Melt the 3 tbsp of butter with milk on stove (lukewarm). Add to bowl
3. Mix yeast and warm water with fingers. Add to bowl
4. Mix center to make paste
5. Dust flour over paste and put in warm oven for 15 minutes (at 105°F, but shut off)
6. Mix sugar and salt in a bowl
7. Take dough out of oven. Add salt/sugar and eggs to center of dough. Mix to combine all contents.
8. Cut in flour gradually with fork.
9. Knead dough. Put in clean bowl. Let rest for 60-90 minutes.
10. Butter glass pan. Add caramel mixture to pan. Mix/melt together on stove
11. Take bread ball out of oven. Deflate and use spatula to remove dough from sides.
12. Flour counter and place down dough. Let dough rest for 10 minutes
13. Roll dough to ¼ inch thickness (12 rolls). Spread butter
14. Sprinkle sugar and cinnamon insides. Roll up.
15. Cut into 12 pieces. Place in pan and raise in warm over for 30 minutes. Bake for 20 minutes at 375°F.

