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1 <!DOCTYPE html>
2 <html lang="en">
3 <head>
4   <meta charset="UTF-8">
5   <meta name="viewport" content="width=device-width, initial-scale=1.0">
6   <title>Document</title>
7 </head>
8 <body>
9   <h1>Angela's Recipe for The Best Cinnamon Rolls </h1>
10  <h2>Ingredients</h2>
11  <h3>For the dough</h3>
12  <ul>
13    <li><sup>3</sup></sub></sub> cup warm milk</li>
14    <li> 2 <sup>1</sup></sub></sub> teaspoons yeast</li>
15    <li><sup>1</sup></sub></sub> granulated sugar</li>
16    <li> 1 egg plus 1 egg yolk </li>
17    <li><sup>1</sup></sub></sub> cup butter</li>
18    <li>3 cups bread flour</li>
19  </ul>
20  <h3>for the filling:</h3>
21  <ul>
22    <li><sup>2</sup></sub></sub> cup dark brown sugar </li>
23    <li> 1 <sup>1</sup></sub></sub> tablespoon ground Cinnamon</li>
24    <li><sup>1</sup></sub></sub> cup butter</li>
25  </ul>
26
27 <h2>Instructions</h2>
28 <ol>
29 <li>Mix the milk with the yeast,sugar, eggs.</li>
30 <li>melt the butter and add to the mixture.</li>
31 <li>add in the flour and mixed until combined into a dough</li>
32 <li>knead the dough for 10 minutes</li>
33 <li>transfer the dough into a large bowl and cover with plastic
34   | wrap. leave it somewhere to rise for 2 hours </li>
35 <li>After the dough has doubled in size roll it into a large
36   | rectangle</li>
37 </ol>

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Activate Windows  
Go to Settings to activate Windows.

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