**Jumbo Cinnamon Rolls**

**4 1/4 to 4 3/4 cups all-purpose flour**

**1 package active dry yeast**

**1 1/4 cups milk**

**1/4 cup granulated sugar**

**1/4 cup margarine or butter**

**1 teaspoon salt**

**2 eggs**

**6 tablespoons margarine or butter, softened**

**1/4 cup packed brown sugar**

**2 teaspoons ground cinnamon**

**Maple Nut Glaze or Powdered Sugar Glaze (recipes follow)**

**In a large mixer bowl combine 1 1/2 cups of the all-purpose flour and the yeast.**

**Heat milk, sugar, margarine and salt just until mixture is warm (120 degrees to 130 degrees) and the margarine almost melted, stirring constantly.**

**Add the milk mixture to the flour mixture;**

**Add eggs.**

**Beat with an electric mixer on low speed for 30 seconds, scraping the sides of the bowl constantly. Beat on high speed for three minutes.**

**Using a spoon, stir in as much of the remaining flour as you can. (The dough will be soft.)**

**Turn dough out onto a lightly floured surface.**

**Knead in enough of the remaining flour to make a moderately soft dough, about three to five minutes total.**

**Shape dough into a ball.**

**Place dough in a lightly greased bowl; turn once.**

**Cover; let rise in a warm place until double, about one to 1 1/2 hours.**

**The dough is ready for shaping when you can lightly and quickly press two fingers one-half-inch into dough and indentation remains.**

**Punch dough down. On a lightly floured surface divide dough in half; shape each half into a smooth ball.**

**Cover; let rest for ten minutes.**

**On a lightly floured surface roll half of the dough to a 12x8-inch rectangle.**

**Spread with three tablespoons of the softened margarine.**

**Combine brown sugar and cinnamon; sprinkle half over the rectangle.**

**Roll up from a short side; seal edges.**

**Make a second roll with remaining dough, margarine and sugar mixture.**

**Slice each dough roll into eight pieces.**

**Arrange slices, cut side down, on a greased 13x9x2-inch baking pan.**

**Cover; let rise until nearly double, about 30 minutes.**

**Bake rolls in a 350-degree oven for 25 to 30 minutes or until light brown.**

**Invert immediately onto a wire rack. Cool slightly.**

**Drizzle rolls with Maple Nut Glaze or Powdered Sugar Glaze.**

**Serve warm. Makes 16 rolls.**

**Maple Nut Glaze**

**In a small bowl combine one cup sifted powdered sugar, two tablespoons maple syrup or one-half teaspoon maple extract, and enough water or milk (two to three teaspoons) for drizzling**