

Favorite Cinnamon Rolls

Ingredients:

1 cup butter, room temperature
4 tablespoons sugar
2 teaspoons salt
1 cup boiling water
2 packages dry yeast. (1 package is equal to 2 1/4 teaspoons. I used 4 teaspoons total because of my high altitude)
1 cup warm water
2 eggs
6 cups of unsifted flour
1 cup of chopped nuts (optional)

Combine the butter, sugar, salt and boiling water in a bowl. In a separate large bowl, dissolve yeast in warm water. When the yeast is completely dissolved, add the butter mixture taking care that the butter mixture isn't still hot. Add the 2 eggs and beat well. Add flour and beat until the mixture is smooth.

Cover and refrigerate for at least 4 hours, up to a week.

Preparing the rolls:

When ready to bake, turn the dough out onto a well-floured surface and form into a ball. Remember, you do not knead. Simply form the dough into ball. Roll the dough into a rectangle approximately 1/4" thick. Spread 1 stick of melted butter across the surface of the dough. Sprinkle with approximately 1/4 cup of granulated sugar, more or less to taste. Sprinkle generously with cinnamon and nuts, if desired.

Starting on a long edge, roll the dough jelly roll style. Pinch the edges to seal and place the seam side down. Using a serrated knife, cut the dough into 1" to 1 1/2" rolls. Lay rolls flat in a greased cake pan leaving approximately 1/2" between the rolls. Allow the rolls to raise in a warm place for 1 1/2 hours. Bake at 375 degrees for 15 -18 minutes.

Allow to cook and top with the prepared glaze.

Glaze:

(Prepare while the baked rolls cool)

2 cups confectioner's sugar
2 tablespoons butter, softened
1 teaspoon vanilla extract
1 tablespoon milk
dash of salt (to cut the sweetness)

Mix the confectioner's sugar, butter, vanilla and salt. Slowly add the milk until a nice, thick glaze is formed. Spread or pour immediately over the cooled cinnamon rolls.