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Atomic
Home

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CINNAMON ROLLS

- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 1 Cup Scalded, Cooled Milk
- 3 Cups Flour
- 1/4 Cup Butter
- 3 Tablespoons Sugar
- 1 Egg, beaten
- 1 Teaspoon Salt
- 1/2 Cup Raisins (Optional)
- 1/4 Cup Softened Butter
- 1/2 Cup Brown Sugar
- 1 Teaspoon Cinnamon

DIRECTIONS

1. Dissolve yeast in water.
2. Stir in cooled milk and a cup of flour, beating until smooth.
3. Let stand until light and bubbly, about 30 minutes.
4. Cream together butter and sugar.
5. Add egg and salt, blending well.
6. Beat this mixture into the sponge mixture.
7. Work in remaining flour to make a soft dough.
8. Add raisins if using.
9. Knead until smooth and elastic.
10. Place in a greased bowl, grease surface of the dough, cover, and let rise in a warm place until doubled, about 1 hour.
11. Roll dough into a 12x18 inch rectangle.
12. Spread with softened butter.
13. Sprinkle with brown sugar and cinnamon.
14. Roll up dough tightly
15. Slice into 24 pieces.
16. Place close together in a buttered 9x12 baking pan.
17. Let rise again until light.
18. Bake in a 400 degree oven for 20 to 25 minutes.
19. Remove from pan and turn out onto a cake rack.
20. Dribble with Confectioners' Sugar Icing While warm.