



Ken Mayer

Cell: 602-750-3678
Office: 480-603-3310
Email: ken@huntrealestateaz.com

One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Erin's Cinnamon Rolls

Yeast Mix:

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| 1 cup warm water (105-115°) | 2/3 cup granulated sugar |
| 2 packages dry active yeast | 2/3 cup butter, melted |
| 1 tsp granulated sugar | 2 tsp salt |
| 1 cup milk, warmed | 2 eggs, slightly beaten |

Dough Mix:

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| 8 cups flour | 1 ½ cups granulated sugar |
| ½ cup butter, melted | 3 Tbs cinnamon |

Icing Mix:

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| 1/3 cup butter | 1 tsp vanilla extract |
| 2 cups powdered sugar | 3 Tbs hot water |

Pan Preparation:

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| 1 cup butter, melted | ½ cup granulated sugar |
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1. In a small bowl, dissolve sugar in warm water. Add yeast, stirring constantly until dissolved; set aside. In a large bowl, mix milk, 2/3 cup sugar, melted butter, salt, & eggs. Stir well and add in yeast mixture.
2. Add half of the flour and beat until smooth. Continue adding flour until dough is slightly stiff (it will remain sticky). Turn dough out onto a well-floured board and knead for 5-10 minutes. Place dough in a well-buttered bowl, turning once to coat both sides. Cover, place in a warm location, and let rise until doubled in size, about 1 ½ hours.
3. Punch down the dough, then let it rest for 5 minutes. Roll it out into a sheet about 15" x 20". Spread dough with ½ cup melted butter. Mix 1 ½ cup sugar with cinnamon, and sprinkle over the buttered dough. Roll up the dough, pinching the edges together to seal.
4. Coat bottom of two 9" x 13" pans with ½ cup of melted butter and sprinkle ¼ cup of sugar into each. Cut rolled dough into 16-18 slices, placing slices close together in the pans. Let rise an additional 45 minutes. Bake for 25-30 minutes at 350°, until rolls are slightly browned around the edges.
5. While rolls are baking, mix melted butter, powdered sugar, and vanilla in a medium bowl. Add hot water 1 Tbs at a time until you reach the desired consistency. Frost rolls after they have cooled slightly.

Note: margarine can be substituted for the butter *except* in the frosting. Margarine will give the frosting a funny consistency.



Hunt Real Estate ERA, Lucas Division

4040 W Ray Road
Suite #8
Chandler, AZ 85226