

# "Grandpa's" Cinnamon Rolls



## Ingredients

1 cup	very warm water (too hot will kill the yeast)
2 TBSP	yeast
1-1/2 cups	milk
2	eggs
1/4 cup	sugar
dash	salt
6 cups	flour

## Yeast Preparation

1. Lay the yeast on the water and wait for it to mix in.

## Dough Preparation

2. Warm the milk until it is just below a boil, add eggs, sugar, and salt.

## In the Mixer

3. Put all the flour in the mixer with the hook; add milk and yeast mixtures.
4. Work mixer speed up to almost high; get dough to a lump (add flour or milk if needed).

## Patience!

5. Spread flour on the table, kneed the dough a little and add flour until not sticky.
6. Put dough in large metal bowl sprayed with Pam.
7. Cover bowl with towel and place somewhere warm.

### **Ready to Roll**

8. When dough is 2x as big (bowl is full) roll out on floured table and spread with melted butter.
9. Sprinkle with 1/2 sugar, 1/2 brown sugar, then cinnamon.
10. Roll, tuck, and pinch.
11. Cut roll into 1 to 1.5 inch slices and squish them on a floured surface.

### **More Patience!**

12. Allow them to raise again

### **Bake `Em**

13. Bake at 375 for 15 or more minutes.

### **Butter Cream Frosting**

14. Mix soft butter, powdered sugar, milk, and vanilla for frosting. Frost and serve or wrap individually and freeze them.

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