

# CINNAMON ROLLS

These are good and easy to make. I made them for Deeann's friends shortly after we met and was immediately accepted into the group. Cooking is cool isn't it?

Make ½ batch of Sweet Roll Dough. Allow it to rise for 1-2 hours.

## **FILLING:**

2 Tablespoons Butter  
½ cup packed Brown Sugar  
2 teaspoons cinnamon  
½ cup Raisins

Punch dough down, knead and roll out into a shape approximately 14 inches by 24 inches. Spread butter on rolled out dough. Distribute filling as evenly as possible across dough.

Roll dough up the short way (14 inch side). Slice ends off, and cut into 1-inch slices. This should give you 12 1-inch thick rolls to put in your well greased 9 by 13 inch pan. Spray rolls with vegetable oil spray and place in a warm draft free place and allow them to rise until at least double in size.

Preheat oven to 350 degrees and cook for 18 to 22 minutes or until they begin to turn golden brown. Place on wire rack and allow to cool as you make the glaze.

## **GLAZE:**

1 ½ cup Powdered Sugar  
1 ½ Tablespoon Milk  
¾ teaspoon Vanilla

This glaze should be liquid enough to spread with a pastry brush, but not runny. The consistency will be affected by the age of your sugar and the relative humidity in the air. If you need to make adjustments, add sugar 1 Tablespoon at a time, or add milk 2 drops at a time.

Brush glaze on rolls and cool for 5 minutes before serving.