

## Cinnamon Rolls

### Description

This recipe came from my brother. We have made this every year for my co-workers for the last 15 years. We have probably made over 500 tins. 20 batches (60 tins) is about 60lbs of flour.

### Ingredients

4 teaspoons of yeast (2 packages rapid rise yeast)  
 1 teaspoon sugar  
 1 cup water (110 to 115 degrees Fahrenheit)

½ cup sugar  
 3 eggs  
 4 cups flour  
 1 cube margarine melted  
 1½ teaspoon salt

### Yeast

4 teaspoons yeast  
 1 teaspoon sugar  
 1 cup water microwave 55 seconds

To Melt Butter and Margarine in mug:  
 Frozen – power 3 for 2 minutes  
 Refrigerated – power 3 for 1½ minutes  
 Room temp – power 2 for 2 minutes

### Instructions

1. Combine yeast, 110 to 115 degrees Fahrenheit water and 1 teaspoon of sugar. Depending on the temperature of the container and water this ranges from 45 to 55 seconds in the microwave. Let stand for a few minutes until yeast foams.
2. Combine yeast mixture, margarine, sugar, and eggs. Beat in flour, 1 cup at a time until dough is no longer wet. Knead about 6 minutes until the dough is smooth and elastic.
3. Roll dough to 1/4 inch.
4. Combine melted butter ½ cup, ½ cup brown sugar, and 1 Tablespoon ground cinnamon in a small bowl. Cool this enough so that it is a nice spreadable texture. Spread this mixture on the rolled out dough. Roll the dough tightly and pinch the final edge and the sides. Cut into 3/4 inch rolls.
5. ALWAYS remember to leave space between the rolls in the pan so that they may properly rise.
6. Bake at 350 degrees, 20 minutes or until golden.

### Dough:

Yeast mix (1 cup water, 4 teaspoons yeast, 1 teaspoon sugar)  
 ½ cup sugar  
 4 cups flour  
 1 cube margarine  
 3 eggs  
 1½ teaspoon salt

### Cinnamon Mixture:

1 Tablespoon Cinnamon  
 ½ cup brown sugar  
 1 cube butter