



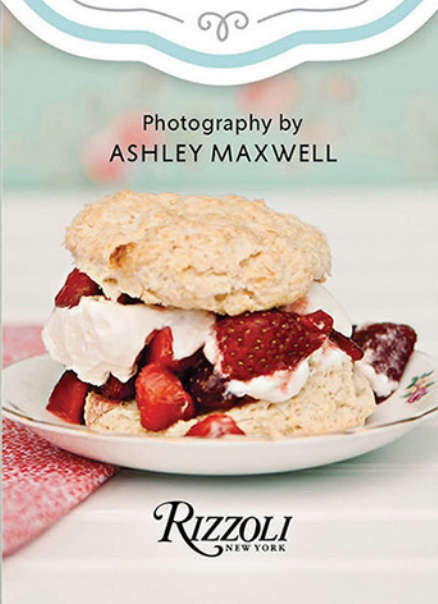
*Milk Jar  
Cookies*  
BAKEBOOK

Cookies, Cakes, Pies, and More  
for Celebrations and Every Day

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# MAMA'S CINNAMON ROLLS

**M**aybe it's the blood-sugar spike, but cinnamon rolls have always had a way of improving my mood. Whether they're from a fast-food joint or mom's own kitchen, they just hit the spot. These pinwheels of sweet yeast dough, loads of butter, and cinnamon, smothered in icing, are a bit of an undertaking, but man do they deliver. They will melt in your mouth and your worries will momentarily melt away, too. While I love mine with a classic filling of raisins, the options run the gamut. Add walnuts, pecans, almonds, chocolate chips, hazelnut spread—anything your heart desires! And, if you don't have a dough hook attachment, use the paddle or a hand mixer until you add the yeast, after which I recommend using your hands.

*Makes 12 to 15 rolls*

## FOR THE ROLLS:

**1 (¼-ounce) package rapid rise yeast**

**½ cup warm water**

**½ cup scalded milk**

**¼ cup sugar plus ¼ cup for the pan**

**⅓ cup unsalted butter plus 2 tablespoons for the pan**

**1 teaspoon table salt**

**1 extra-large egg**

**¾ cups all-purpose flour, plus more for rising and rolling**

## FOR THE FILLING:

**½ cup unsalted butter, melted**

**1 cup sugar**

**2 tablespoons plus 2 teaspoons ground cinnamon (or 3 tablespoons if you LOVE cinnamon)**

**¾ cup raisins, optional**

## FOR THE GLAZE:

**4 tablespoons (½ stick) unsalted butter**

**2 cups powdered sugar**

**1 teaspoon pure vanilla extract**

**4–5 tablespoons hot water**

**TO MAKE THE ROLLS:** In a small bowl, dissolve the yeast in the warm water. Set aside.

In a large mixing bowl with a wooden spoon or the bowl of a stand mixer with the dough hook attachment, beat the scalded milk, sugar, butter, salt, and egg on low speed until combined, approximately 1 minute. Add 2 cups of the flour and mix until smooth.

Pour in the yeast mixture and mix on low speed, gradually adding the remaining  $1\frac{3}{4}$  cups flour and mixing until the dough is pulling away from the sides of the bowl. Transfer the dough to a lightly floured surface and knead for 5 to 10 minutes, until it is soft and elastic. Place the dough in a greased bowl, cover, and let rise until the dough doubles in size, 1 to  $1\frac{1}{2}$  hours.

Preheat the oven to 350°F.

*To shape and fill the rolls:* When doubled in size, punch down the dough to remove any bubbles that have formed. On a floured surface, roll out the dough into a 15 by 9-inch rectangle. Using a pastry brush, spread the melted butter all over the dough. In a small bowl, combine the sugar and cinnamon and sprinkle half of the mixture over the buttered dough, reserving the other half. Sprinkle the raisins evenly across, if using. Working from the long side, roll the dough into a log, pinching the seam and the ends to close. Using a serrated knife, cut into 12 to 15 pieces.

Coat the bottom of a 9 by 13-inch ceramic baking pan with butter and sprinkle with half of the remaining cinnamon sugar mixture. Place the rolls close together in the pan, and sprinkle the tops with the remaining cinnamon sugar. Cover with plastic wrap and allow to rise until the rolls double in size, approximately 45 minutes.

Bake for 30 minutes, or until lightly browned. Allow to cool for 20 to 30 minutes.

**TO MAKE THE GLAZE:** In a small bowl, beat together the butter, powdered sugar, and vanilla extract until combined. Whisk in the hot water. If a thinner glaze is desired, add another tablespoon of hot water. Pour the glaze over the rolls, distributing the glaze evenly.

Serve and enjoy the fruits of your labor!

Store covered at room temperature for up to 4 days or freeze for up to a month.



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