

Cinnamon Rolls

1 pkg. Yeast	1 egg
1 ½ c. water	6 Tbsp. powdered milk
3/8 c. sugar	5 c. flour
3/8 c. shortening	1 tsp. salt

Dissolve yeast and sugar in lukewarm water. Add melted shortening and beaten egg. Add flour, powdered milk and salt; mix thoroughly. Cover and let rise until double in a warm place. Work down and roll to 11/4-inch thickness. Brush with butter;

Sprinkle Cinnamon Mix and roll up lengthwise. Cut into 12 (2 ½ inch) rolls. Place on greased tray; let rise until double. Bake in 400° F oven for 20 to 25 minutes.

Cinnamon Mix – Combine ingredients thoroughly:

1 c. brown sugar
½ c. white sugar
1 ½ Tbsp. Cinnamon

Glaze - Brush with Powdered sugar glaze:

½ box powdered sugar
¼ c. melted butter
Add enough water or milk to make spreading consistency.