

Easy Homemade Cinnamon Rolls recipe

by: *The Blushing Bungalow*

Ingredients:

*one cup hot water
half a cup sugar
two tablespoons active dry yeast
two eggs two teaspoons salt
one and one fourth cup hot milk
five and a half cups bread flour
one third cup vegetable oil
one cup of cinnamon sugar
one stick of melted butter*

Add hot water in a mixing bowl using bread attachment. Sprinkle yeast on top of water. Sprinkle sugar on top of water and yeast. Microwave milk for two minutes. Add eggs, salt, vegetable oil, and bread flour into yeast mixture. Start mixing and slowly add hot milk. Mix until smooth and sticky. About 10 minutes. Cover and let rise for 20 minutes. Pat out into a floury surface. Spread melted butter all over dough. sprinkle cinnamon sugar all over dough. Roll up and cut into cinnamon rolls. Bake at 375 for about 20 to 25 minutes or until golden brown.

a perfect glaze

2 cups confectioners sugar, 3 tablespoons milk, a pinch of salt