

DOREA'S CINNAMON ROLLS



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1 Litre Full Cream Milk
1 cup Butter
1 cup Sugar
2 packages Active Dry Yeast
8 cups Flour + 1 Cup
1 teaspoon Baking Powder
1 teaspoon Bicarb
1 tablespoon salt
Some melted Butter
2 cups Brown Sugar
Some Cinnamon

TO DECORATE:

500g Icing Sugar
2 teaspoons Vanilla
1/2 cup Milk
1/4 cup melted Butter
Nuts

METHOD:

Mix Milk +butter+Sugar in a Sauce pan. Bring to almost a boil. DO NOT boil, milk will curdle. Remove from the heat and let it cool. Add yeast packages. Add 8 cups of flour+Baking Powder+bicarb+salt.

Cover and let rise 1 hour. When risen put on a floured counter

and add the other 1 cup of flour while kneading it in.

Take half amount of dough and roll out into a rectangle. Then spread a thin layer of melted butter then sprinkle with cinnamon and brown sugar.

Roll the dough up towards you. Like a roly polly. Fold the dough up and close the roll by pinching it together.

Cut it into thick slices and place them in a greased pan almost touching each other. Let these rise about 20 minutes and put them into the oven 180 for about 15 minutes.

Remove and cover with decoration

Recipe and picture: Dorea Fischer