

CINNAMON ROLLS

4- ½ -5 cups all purpose flour
1 pkg active dry yeast.
1 cup milk
½ cup sugar
½ cup butter or margarine
2 teaspoons salt
3 eggs

½ cup packed brown sugar
1 T. ground cinnamon
2 tsp butter
3 T. butter to brush each rectangle
Pecans or walnuts
Raisins, pecans, and walnuts optional)
Karo Syrup

In large mixing bowl combine 2- 1/2 cups all-purpose flour and 2 packages active dry yeast. Heat 1 cup milk, 1/2 cup sugar, 1/2 cup butter, and 2 teaspoons salt just till warm (115-120 degrees), stirring constantly till shortening almost melts. Add to dry mixture; add 3 eggs. Beat at low speed of electric mixer for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in 2 - 2-1/2 cups all purpose flour to make soft dough. Knead on lightly floured surface till smooth and elastic, 4 to 8 minutes. Shape in a ball.

Place in greased bowl; turn once. Cover; let rise in warm place till double, about 2-1/4 hours. Punch down; divide in half. Cover; let rest 10 minutes.

Mix together ½ cup packed brown sugar and 1 Tablespoons ground cinnamon. (This mixture will be sprinkled on the dough)

Roll each half of the dough into a 12 x 8 inch rectangle. Melt 3 tablespoons butter and brush each rectangle with half of the butter. Sprinkle half of the brown sugar, cinnamon mixture on each rectangle. If desired, sprinkle each rectangle with raisins. Starting from the short side, roll up dough jelly-roll style.

Melt 1 cube (1/2 cup) butter (for each 13 x 9 x 2 inch pan) and pour into baking pan. (*I use one large, (13x9x2) pan, and one a little smaller for this amount of dough.*) Liberally sprinkle additional brown sugar over butter. Next drizzle Karo light syrup over this and sprinkle either pecans or walnuts, chopped or whole.

Place rolls, cut sides down, in baking pan.. Leave a space, about an inch, between each roll for them to rise. Brush rolls with melted butter) Cover and let rise in a warm place until nearly double. (about 30 minutes or more)

Convection Bake in preheated **350 degree** oven for 15 to 18 minutes or until golden brown. (Or **standard bake** in preheated **375 degree** oven for 20 to 25 minutes)

Remove from oven. Let set a few minutes, then turn upside down on to cookie sheet.