

Cinnamon Rolls

9" x 13" pan (12 rolls)

DAY 1

Filling

1/4 cup granulated sugar

1 1/2 teaspoon cinnamon

2 Tbsp. soft butter/margarine

- _____ 1. Roll dough into 9" x 13" rectangle; spread 1-2 T. butter or margarine.
- _____ 2. Mix sugar and cinnamon; sprinkle over rectangle.
- _____ 3. Roll up tightly, beginning at the long edge.
- _____ 4. Pinch edge of dough into roll to seal well.
- _____ 5. Stretch roll to seal. Seal seams by pinching edges carefully.
- _____ 6. With a string cut roll into twelve 3/4-inch slices. Place slightly apart in a **greased** 9" x 13" baking pan.
- _____ 7. Cover pan. Label with kitchen number and period number. (Rolls will double in size.) Teacher will place in warm place before class.

DAY 2

Sweet Icing

2 cups powdered sugar

1 Tbsp. butter

1/2 tsp. vanilla

Add to ingredients 1-2 Tbsp. of warm water. Mix with an electric mixture until smooth.

- _____ 8. Bake at 350° for 25-35 minutes
- _____ 9. Prepare sweet icing.
- _____ 10. Remove from pan immediately.
- _____ 11. Frost while warm.