

ONE HOUR CINNAMON ROLLS

Ingredients

Dough

- 3 ½ cup very warm water
- ¾ cup sugar
- 6 T yeast
- ½ cup canola oil
- 1 T salt
- 3 eggs
- 10 ½ cup all purpose flour
- Cinnamon-Sugar filling–
- ½ cup melted butter
- 1 cup granulated sugar
- 1 T ground cinnamon

Frosting

- ½ cup softened butter
- Pinch of salt
- 2 tsp vanilla extract
- 6 cups powdered sugar
- Milk

Directions

1. In **Bosch Universal Mixer** mixing bowl add water, sugar and yeast. Let rest for 5 minutes while proofing. Then add oil, salt, eggs and 3 cups flour and mix with paddle attachment until blended.
2. Switch to dough hook and add the rest of the flour one cup at a time until dough is tacky but no longer sticky. Let rest for 10 minutes and preheat oven to 400 degrees. Dump onto well floured surface and divide in half.
3. Roll each half into large rectangle, about ½ inch thick. Mix together melted butter, sugar and cinnamon and spread half of mixture onto one rectangle and the other half on the second rectangle.
4. Roll up dough and divide into 12 rolls then place on greased cookie sheet. Let rise for about 30 minutes then bake 12-15 minutes.
5. When rolls come out of the oven mix butter, salt, vanilla and powdered sugar in the **Bosch mixer bowl with wire whips** until creamy. Add milk 1-2 T at a time until desired consistency. Spread over warm cinnamon rolls.

