

Vanilla Cinnamon Rolls



Cinnamon Rolls

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1 (3.4 ounce) package instant vanilla pudding mix
- 1/3 cup granulated sugar
- 1 tablespoon baking powder
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Filling

- 2 1/2 tablespoons butter or non-dairy margarine, melted
- 1/2 cup packed brown sugar
- 2 teaspoons ground cinnamon

Frosting

- 1 (8 ounce) package cream cheese, softened
- 4 tablespoons butter or non-dairy margarine, softened
- 1 teaspoon vanilla extract
- 2 cups powdered sugar

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, pudding mix, sugar, and baking powder. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the Rolling Mix suggestion, lightly flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 20 x 12 inch rectangle.

Brush melted butter over dough leaving 1/2 inch on one long side of rectangle. Combine brown sugar and cinnamon, sprinkle evenly over dough.

Gradually lift and roll dough into a jellyroll shape. When roll is completed, crimp and seal edge. Cut into 1 1/2 inch or larger rolls using floured unflavored dental floss. Slide floss under roll and bring sides up. Crisscross floss and pull strings taut to cut into rolls. Place rolls cut side down into a greased 13 x 9 inch baking pan. Cover with plastic wrap and allow rolls to rise in a warm place for about 40 minutes, or until rolls are just touching. Use the Quick Rise Method.

Bake at 350 degrees for 20 minutes, or until lightly browned. Cool in pan on a wire rack for 5 minutes.

In a microwave-safe bowl, heat cream cheese and butter for 45 seconds, or until soft enough to stir with a fork. Add vanilla and mix well. Add powdered sugar to cream cheese mixture and mix well. Spread over warm rolls.

Makes 12 rolls

Cook's Note: *Electric mixer required.* Microwave frosting was tested in a 700 watt microwave oven with a turntable. To make a drizzle, combine 3/4 cup powdered sugar and 2 to 4 teaspoons half and half cream. Mix well and drizzle over warm rolls.