

Cinnamon Rolls



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- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 1/3 cup granulated sugar
- 3 eggs, beaten
- 1 cup milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Filling

- 2 tablespoons butter or non-dairy margarine, melted
- 1/3 cup granulated sugar
- 1 1/2 teaspoons ground cinnamon

Frosting

- 3 ounces cream cheese, softened
- 4 tablespoons butter or non-dairy margarine, softened
- 1 teaspoon vanilla extract
- 2 1/2 to 3 cups powdered sugar

In a large mixing bowl, combine Yumree Yumree Breads mix, yeast, and sugar. 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 16 x 12 inch rectangle.

Brush melted butter over dough leaving 1/2 inch on all sides of rectangle. Combine sugar and cinnamon, sprinkle evenly over dough.

Use the silicone mat as leverage; pick up long edge of mat closest to you; and gradually lift and roll dough into a jellyroll shape. When roll is completed, leave dough on edge of mat. 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 lightly greased plastic wrap and allow rolls to rise in a warm place. 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. Remove rolls from pan and continue cooling on a wire rack.

With an electric mixer, beat cream cheese and butter until light and fluffy in a large bowl. Add vanilla and mix well. Gradually add small amounts of powdered sugar to cream cheese mixture until desired consistency is achieved.

Makes 10 to 12 rolls

Cook's Note: *Electric mixer required.* 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.