



Big Cinnamon Rolls



Dough:

1 ½ c warm water
1 T yeast
2 eggs, brought to room temperature
1/2 c vegetable oil or melted margarine or butter
6-7 c flour
1/3 c sugar
1 t salt
1/4 c nonfat dry milk

Coating:

1/2 cup butter
2 c sugar
2/3 c brown sugar
1/2 t cinnamon
3/4 c chopped nuts, optional

Frosting:

3/4 cup butter, melted
4-5 T evaporated milk
1 1/2 t vanilla
dash salt
6 c powdered sugar

Dissolve yeast in water along with 1 teaspoon of the sugar. Let sit 5 minutes or until bubbly. Whisk in eggs and oil/margarine/butter. Whisk in 3 cups flour, sugar, salt, and dry milk. Using stand mixer and dough hook, mix in another 3 cups flour. Add additional flour until dough no longer sticks to sides of bowl. Knead for 5 minutes. Place dough in oiled bowl covered with plastic wrap and let rise 1 hour or until doubled in size.

Meanwhile, prepare coating by melting butter in deep bowl and mixing sugar, brown sugar, cinnamon and nuts (if desired) in another deep bowl. Prepare two round pizza pans by coating pans with tin foil and then greasing foil with shortening. A long roll of heavy duty foil works great because it is wide enough to cover the pan with one sheet of foil.

When dough is ready, punch down and place on greased surface. Divide dough into two equal parts, one part for each giant roll. Cut pieces of dough, 1" x 3" each, and dip in melted butter and then cinnamon/sugar mixture. Form spiral center in middle of pizza pan with first dough piece and then shape additional pieces of dough around center piece until a large roll is formed (twisting pieces if desired), stopping 1 inch from edges of pan. Continue until two giant rolls are formed. Cover each roll with plastic wrap and let rise 30 minutes. Bake at 350°F for 15-20 minutes or until golden brown. Meanwhile, make frosting by combining melted butter, evaporated milk, vanilla and salt. Gradually whisk in powdered sugar until smooth. Pour onto warm rolls. Serve warm or cold.