



Cinnamon Roll Middles



Dough:

2 1/3 c warm water
4 t yeast
1/3 c sugar, divided
1/3 c powdered milk
2 eggs
2 t salt
2/3 c oil
8-9 c flour

Filling:

1 cup butter, softened
1 1/3 c sugar
2/3 c brown sugar
2 t cinnamon

Frosting:

1 1/3 c butter, melted
8 c powdered sugar, sifted
3 t vanilla
1/2 c hot water
dash salt

Mix water, yeast, and 1 tablespoon sugar. Let sit five minutes or until bubbly. Add powdered milk, eggs, salt, remainder of sugar, and oil. Gradually add 8 cups flour. Slowly add more flour until dough stops sticking to sides of mixer bowl. Knead until smooth. Place dough in oiled bowl and cover with saran wrap. Let rise until doubled, about 50 minutes. Meanwhile, combine filling ingredients in bowl.

Divide dough into four parts. Roll each part into a 7x10-inch rectangle, 1/4-inch thick. Spread one-fourth of the filling onto rectangle, spreading to all edges except within 1/2-inch of right edge. Roll starting at left edge toward right edge, sealing right edge with rest of dough. Using long string of dental floss, cut 1-inch rolls by placing string under log of dough 1 inch in from edge, cross ends of dental floss over one another and pull through dough. Place rolls in two greased 9 x 13 pans, 4 across and 5 or 6 down. Makes 40-48 mini rolls. Cover each pan with greased saran wrap. Let rise another 35-40 minutes or until double in size. Meanwhile, make frosting by whisking all frosting ingredients. Frosting will be the consistency of a heavy syrup. Bake rolls at 350 for 21-23 minutes. Pour frosting on rolls once while warm and again after cinnamon rolls have cooled.