

Cinnabon Rolls for Bread Machine

Makes 12 2-inch rolls or 24 1-inches rolls

Dough:

1/4 cup butter, melted
1/4 cup water
1/2 a box (3.4-ounce) package instant vanilla pudding (prepared with the 1 cup of milk listed)
1 cup milk
1 large egg, beaten
1 tablespoon granulated sugar
1/2 teaspoon salt
4 cups bread flour
2 1/2 teaspoons active dry yeast

1. In a small bowl prepare pudding (1/2 box) using the 1 cup of milk. Mix according to package directions
2. Place ingredients in bread machine pan in the order suggested by manufacturer.
3. Select Dough setting and start machine. Keep a close eye on the process, helping to incorporate all ingredients, if necessary.
4. Once cycle is complete, remove dough and on a lightly floured surface, roll dough out to approximately a 16 x 24 -inch rectangle.

Filling:

1 cup brown sugar, packed
2 teaspoons ground cinnamon
1/2 cup butter, softened

1. Combine the brown sugar, and cinnamon, mixing well.
2. Spread softened butter over rolled-out dough.
3. Sprinkle sugar mixture evenly over top.
4. Roll, as for jelly roll, pinching edges closed when completely rolled.
5. Slice rolled dough into 2-inch slices. Place into a 9 X 13 baking pan or if you prefer smaller buns slice into 1-inch slices and place on a jelly roll cookie sheet. Cover and let rise until doubled (30-40 minutes).
6. Bake at 350°F (175°C) for 18 to 25 minutes, until lightly golden brown. Do not overbake.

Frosting:

4 oz. cream cheese, softened
1/4 c. butter, softened
1 1/2 c. confectioners sugar
1/2 tsp. vanilla
1 1/2 tsp. milk

Combine all ingredients until smooth. Spread onto warm rolls.

Hint: You can prepare the buns the night before and let rise in the fridge overnight and take out

and bake.