

Cinnamon Rolls

1 cup warm milk
1 tsp salt
¼ cup honey
¼ cup butter
2 beaten eggs
3 ½-4 cups white wheat flour
1 ½ tsp yeast
1 tbsp vital wheat gluten

Mix in a bread machine on dough cycle. Roll out on pastry cloth. Spread ⅛ cup butter melted on dough and sprinkle ⅓ cup sugar over butter. Then sprinkle generously with cinnamon. Roll and cut.

Place on cookie sheet and let rise double. Bake on convect 350 for 18-23 minutes.

*For caramelized cinnamon rolls, cover bottom of pan with pats of butter, brown sugar, and canned milk or cream.