

Classic Cinnamon Rolls Recipe

These cinnamon rolls are AWESOME!!!!!! I will admit the dough is very soft and sticky but the result is well worth it. They are so light and fluffy that they literally melt in your mouth. I will make these again and again and again.

Ingredients

Rolls:

1 cup mashed potatoes
1 cup reserved potato water
3/4 cup butter OR margarine
3/4 cup sugar
2 teaspoons salt
1 cup hot water
2 envelopes Fleischmann's(R) Active Dry Yeast
1/2 cup warm water (100 to 110 degrees F)

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1 cup hot water
2 envelopes Fleischmann's(R) Active Dry Yeast
1/2 cup warm water (100 to 110 degrees F)
2 eggs

8 1/2 cups all-purpose flour, or more if needed

Filling:

1/2 cup butter OR margarine, softened

1 cup sugar

1 1/2 teaspoons Spice Islands(R) Ground Saigon Cinnamon

Icing:

3 cups powdered sugar

6 tablespoons butter OR margarine, softened

1 teaspoon Spice Islands(R) 100% Pure Bourbon Vanilla Extract

5 tablespoons milk, or more as needed

Directions

Combine potatoes, potato water, butter, sugar, salt and hot water in large mixing bowl. Stir until butter melts; set aside and let cool. Combine yeast and 1/2 cup warm water in small bowl. Let rest 5 minutes. Add eggs, 2 cups flour and yeast mixture to potato mixture. Beat until well mixed. Continue adding flour, 1 cup at a time until soft dough forms.

Knead on a lightly floured surface until smooth and elastic (about 4 to 6 minutes), OR knead with electric mixer using dough hook. Place in a greased bowl, turning to coat. Cover.

Let rise in a warm, draft free area about 1 hour, until doubled in size. Punch dough down; divide in half.

Roll one portion of dough on a lightly floured surface to a 12 x 18-inch rectangle. Spread with half the butter. Combine sugar and cinnamon; sprinkle half of the mixture over surface. Roll up tightly lengthwise, sealing edges. Cut into 12 slices. Place in greased 13 x 9-inch pan. Repeat with remaining dough. Cover.

Let rise 30 to 45 minutes until nearly doubled.

Bake in preheated 350 degrees F oven for 25 to 30 minutes.

Cool for 15 minutes. Combine icing ingredients and drizzle over rolls.