

# Nanny's Cinnamon Rolls

## Ingredient

1 cup shortening, butter or margarine (your preference)  
1 cup brown sugar  
2 eggs beaten  
 $\frac{1}{2}$  cup milk  
1 tsp salt  
1 tsp vanilla  
3 tsps baking powder  
3  $\frac{1}{2}$  cups flour plus another  $\frac{1}{4}$  to  $\frac{1}{2}$  cup for rolling

## Directions

Blend butter, sugar. Add eggs, milk, salt and vanilla and stir. Add 3  $\frac{1}{2}$  cups flour...a cup or so at a time. Sprinkle  $\frac{1}{4}$  cup flour on the counter...and knead dough lightly until mixture is easy to work with...not sticky. If needed use remaining flour to roll the mixture into the size of a cookie sheet.

Spread softened butter over the sheet of dough, then add brown sugar to cover the butter. Sprinkle with cinnamon somewhat generously. Gently roll the covered dough to form a tube and then cut into pieces.

Bake at 350 for 12 to 14 minutes...until set...

Note: I wish I could give better directions, but all I have from my grandmother's recipes are ingredients and as I cooked with her...and saw her cook, I just did what she did...never really measure some things exactly.