

# OUTNUMBERED ~ ONE HOUR CINNAMON ROLLS

## Ingredients and Directions

Dough:

1. Mix and let sit for 15 minutes:

3 1/2 c. warm water

3/4 c. sugar

1/2 c. oil

6 T. yeast (4 1/2 Saf-Instant)

2. Then add:

1 T. salt

3 eggs

10 1/2 c. flour

3. Mix together for 10 minutes, then sit for 10 minutes.

4. Oil cupboard (don't use flour), dump out dough. Divide in half.

5. Press one half out into rectangle. Spread with  $\frac{1}{4}$  c. melted butter and then with cinnamon-sugar mixture. 6. Roll up tight, but not too tight.

7. Divide into 12 rolls and place on greased cookie sheet.

8. Repeat with other half of dough. Let rise.

9. Bake for 12-15 minutes at 400.

Cinnamon-Sugar:

1 c. sugar

1 T. cinnamon

Frosting:

1 cube butter

2 dashes salt

2 t. vanilla

6 c. powdered sugar

milk