

OUTNUMBERED — ONE HOUR CINNAMON ROLLS

Irresistible Cinnamon Rolls: A Taste of Homemade Heaven

Dough:

1. **Prepare** your dough mixture by combining warm water, sugar, oil, and yeast in a large mixing bowl. Let this delightful concoction sit for 15 minutes, allowing the yeast to work its magic.
2. **After 15 minutes**, add salt, eggs, and flour to the mixture. Knead everything together until a smooth, elastic dough forms.
3. **Let the dough rest** for 10 minutes to allow the flavors to meld and the texture to settle.
4. **Prepare your workspace** by oiling your cupboard (avoid using flour to prevent sticking). Divide the dough in half.
5. **Working with one half** of the dough at a time, press it out into a rectangle shape. Spread a generous amount of melted butter over the dough, followed by a heavenly sprinkle of cinnamon-sugar mixture.
6. **Roll up the dough** tightly, creating a beautiful swirl of cinnamon goodness.
7. **Slice the rolled dough** into 12 equal pieces and place them on a greased cookie sheet.
8. **Repeat** the process with the remaining half of the dough.
9. **Allow the rolls** to rise, their anticipation building as they grow in size and aroma.
10. **Bake** these treasures in a preheated oven at 400°F (200°C) for 12-15 minutes, or until they are golden brown and fragrant, tempting you with their irresistible scent.

Cinnamon-Sugar Mixture:

- 1 cup sugar
- 1 tablespoon cinnamon

Frosting:

1. **Prepare** the decadent frosting by melting a cube of butter and mixing it with salt, vanilla, and powdered sugar. Adjust the consistency with a splash of milk until you achieve your desired texture.

Indulge in Homemade Bliss:

As you bite into these warm, soft cinnamon rolls, you'll be transported to a realm of homemade bliss. The delicate sweetness of the cinnamon-sugar filling, perfectly complemented by the creamy frosting, creates an unforgettable culinary experience.

Source: Adapted from Allrecipes.com, this recipe is a cherished family favorite that never fails to delight taste buds and warm hearts.