

# Cinnamon Rolls by Lynn's Recipes

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A sweet treat for a special occasion. These cinnamon rolls are easy to make, but take a few steps and some time for rising. We love them for the holidays, or a special breakfast, such as when we have company. They are also very good to make and give as a homemade gift for someone special.

## Cinnamon Rolls

### Ingredients:

- 2 packages yeast or 4-1/2 teaspoons
- ½ cup water, heated to 110-115°
- 1 Tablespoon sugar

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- ½ cup melted butter, slightly cooled
- ¾ cup warmed milk, 110-115°
- ½ cup granulated sugar
- 1 egg
- 1 teaspoon salt
- 4-1/2-5 cups all purpose flour ( usually 4-1/2 cups, but if the dough is too sticky, you can add a little bit more at a time -- up to ½ cup until it forms the ball and comes all together)

### Dough Topping:

- ¼-1/2 cup very soft butter

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- 1-1/4 cups brown sugar
- ¼ cup granulated sugar
- 2 Tablespoons cinnamon

Frosting:

- 1 pound powdered sugar
- 2-3 Tablespoons milk
- 1 teaspoon clear butter flavoring

Dissolve the yeast in the ½ cup water and add the sugar. Let sit to become foamy.

Place the butter, milk, and yeast mixture in a mixing bowl and mix. Slowly add the ½ cup sugar and the egg. Mix until combined. Add salt and 2 cups of the flour and blend on low until smooth. Add the rest of the flour and mix until it forms a ball. Knead it in the mixer for about 5 minutes

Note: This can be done with a hand mixer or by hand. It will just take a little bit more time and kneading. If you are using a hand mixer or doing this by hand, once the dough forms a ball, turn it out on your counter and knead just a bit, but don't add too much flour. Then just proceed with the recipe.

Remove from the mixer and place in a greased bowl and cover the top with plastic wrap. Set it aside and let it double in size for about 1-1-1/2 hours.

Remove the mixture from the bowl onto a floured counter and roll it out with a rolling pin to approximately a 12x24" rectangle. Spread the softened butter over the top of the dough and then sprinkle with brown sugar, granulated sugar and cinnamon. You can make sure it is all even by spreading it out with your hand.

Roll the dough into a log from the long side of the dough. Cut the dough evenly into about 1-1/2" widths.

Place in a greased 9x13" pan. If you have some extras, just place them in a smaller pan and bake separately.

Set aside to rise until double.

Preheat oven to 350°. Place the cinnamon rolls in the oven and bake for 15-20 minutes until golden brown and done.

Remove from the oven and let cool a bit.

Combine the powdered sugar, 2-3 tablespoons milk and butter flavoring. Stir with a spoon until very smooth and drizzles easily. Drizzle onto the slightly cooled cinnamon rolls. The frosting will harden.

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