

Cinnamon Rolls

Start with 1/2 of a mixture of Sweet Roll Dough. Roll into a rectangle about 1/2 inch thick. Spread with 1/2 stick softened margarine (adjust to your taste)

Sprinkle with approximately 2 tsp Cinnamon and 1/3 cup Sugar

Cut into 1 inch slices, roll into a cinnamon roll shape and put in a greased pan to rise another 30-45 minutes. This makes about 1 dozen cinnamon rolls. If desired, repeat with the other half of the dough to make about 2 dozen rolls. Bake at 350 degrees until lightly brown (usually about 15 minutes). Once they have cooled a little, add frosting (see below).

