

CINNAMINI ROLLS WITH VANILLA BUTTERCREAM

INGREDIENTS:

proof that yeast -

- 1/4 cup warm water
- 1/2 t sugar
- 1/2 pkg. active dry yeast

dough f'sho -

- 1/4 cup sugar
- 1/2 t salt
- 1/4 cup (1/2 stick) butter (cold is fine)
- 1/2 cup boiling water + 1/2 cup cold water
- 1 egg, beaten
- 3 1/2 cups all-purpose flour

roll up in it -

- 1/4 cup (1/2 stick) butter, softened
- 1/2 cup brown sugar, but more like a couple handfuls
- generous amount of cinnamon

DIRECTIONS:

1. In a small bowl, proof the yeast. Whisk together 1/4 cup warm water, 1/2 teaspoon of sugar and 1/2 of a active dry yeast in a small bowl. Allow to sit for 10 minutes, until all puffy and bubbly. Now we have proof that yeast is working.
2. In a large bowl stir together 1/4 cup sugar, 1/2 t salt, 1/2 a stick of butter, 1/2 cup boiling water, 1/2 cup cold water and 1 egg. Stir until the butter is mostly melted. Add yeast water, and lastly add 3 1/2 cups of

flour. Stir, stir, stir. Cover with plastic wrap and let rise in the fridge for 8 eight hours, or overnight.

3. Preheat oven to 350F. Line two dozen muffin cups with liners. I like to use parchment squares.
4. Divide dough in half and roll into a rectangle, and about 1/4 inch thick. Spread evenly with a 2 tablespoons of softened butter using a spatula. Sprinkle generously with cinnamon and top that with a generous amount of brown sugar. Gently pat the brown sugar down into the dough a little. Roll up, slice into twelve equal pieces and divide among the muffin cups. Repeat with other half of dough. Cover with a towel and allow to rise in the pan for 30 minutes.
5. Bake the rolls for 15-25 minutes, or until set and baked throughout. Allow to cool slightly. Frost.

SIMPLE VANILLA BUTTERCREAM

- 1 1/2 -2 cups powdered sugar
- 1/2 cup (1 stick) butter, softened
- 1 t vanilla
- 2 T milk

Directions:

Mix butter and powdered sugar until combined. Add vanilla and milk 1 Tablespoon at a time until a thick consistency. Top cinnamon rolls!