

Sweet Roll Dough

1 package active dry yeast	1/3 cup shortening, or margarine or butter, softened
1/2 cup warm water (105° to 115°F)	1 teaspoon salt
1/2 cup lukewarm milk (scalded then cooled)	1 egg
1/3 cup sugar	3½ to 4 cups all-purpose flour*

Dissolve yeast in warm water in large bowl. Stir in milk, sugar, shortening, salt, egg and 2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1½ hours. (Dough is ready if an indentation remains when touched.)

Punch down dough. Shape, let rise and bake as directed.

* If using self-rising flour, omit salt.

Do-ahead Tip: After kneading, dough can be covered and refrigerated in greased bowl no longer than 4 days.

Cinnamon Rolls

Sweet Roll Dough (above)	1/2 cup sugar
4 tablespoons margarine or butter, softened	4 teaspoons ground cinnamon
	Cinnamon Roll Glaze (below)

Cut dough in half. Roll first half into rectangle, 15x9 inches, on lightly floured surface; spread with 2 tablespoons margarine. Mix sugar and cinnamon; sprinkle half over rectangle. Roll up tightly, beginning at the 15 inch side. Pinch edge of dough into roll to seal well. Stretch roll to make even. Cut into nine 1½-inch slices. Place slightly apart in greased square pan, 9x9x2 inches, or in greased medium muffin cups, 2½x1¼ inches. Let rise until double, about 40 minutes. Repeat for second half of dough.

Heat oven to 375°F. Bake until golden brown, 25 to 30 minutes. Spread rolls with Cinnamon Roll Glaze while warm but not hot. Makes 18 rolls.

Cinnamon Roll Glaze

1 cup powdered sugar	1 tablespoon milk (may need to add a little more)
1/2 teaspoon vanilla	

Mix together and spread on Cinnamon Rolls.