
Dinner Cones

Great dinner rolls that have a nice ice cream cone spiral look when baked. Unusual preparation method.

Makes 12 rolls

From the magazine Cooking Light. Prep time exclusive of baking is about an hour. Refrigerate dough until an hour ahead of baking. These could also have cinnamon and sugar rolled inside or garlic for a different taste. Be careful not to let dough freeze during prep.

Quantity	Ingredients	Preparation Notes
3 Tbsp	Sugar	<ul style="list-style-type: none">Put 1 1/2 cups of flour in a bowl with sugar, salt and yeast. Stir dry ingredientsAdd in milk and work into dry ingredientsSlowly add in additional flour and knead dough for 5 minutes. Dough will be a little sticky.Cover with plastic wrap and let rest for 10 minutes.Roll dough into a 12 x 10" rectangle on a lightly floured baking sheet.Gently spread butter and any other spices over doughFold top third down and bottom third up and over the other dough so that it is now approximately a 12" x 3" rectangle. Cover with plastic wrap and put in freezer for 10 minutesRemove dough from freezer, remove plastic wrap and roll dough still on cookie sheet into a 12 x 10" rectangle. Fold in thirds again so that you have another 12 x 3" rectangle. Cover with plastic wrap and place in freezer for 10 minutes.Remove dough from freezer, remove wrap and roll dough into a 12 x 8" rectangle. Roll jelly roll style sealing seam into a log about 12 inches long.Prepare a cupcake tin by spraying cups lightly with cooking spray.Cut dough into 12 equal pieces and place each piece in a section of the cupcake tin. Cut side down. Lightly coat tops with cooking spray.May be covered with plastic wrap placed in refrigerator until one hour prior to baking if needed.Allow to raise until doubled 45 - 60 minutes.Preheat oven to 375 degreesBake for 20 minutes or until golden brown. May brush tops with butter near end of baking.Serve warm.
1 pkg	dry yeast	
1 Cup	warm milk - low fat or fat free is ok - heat to 110-115 degrees	
3 Cups	Flour	
3/4 tsp	Salt	
3 Tbsp	butter or margarine - softened	
	Cooking spray	