
Jeanette's Cinnamon Rolls

From her recipe cards.

Great treat.

| Quantity | Ingredients | Preparation Notes |
|----------|----------------------------------------|--------------------------------------------------------------------------------------------------------------------|
| 1 cake | yeast - dissolved in 1/4 C warm water. | • Dissolve yeast first |
| 1 C | Milk scalded and cooled | • Scald milk |
| 7/4 C | Sugar | • Add sugar, salt and shortening to milk. |
| 1/3 C | Shortening | • Cool milk mixture |
| 1 tsp | Salt | • Add beaten eggs and mix |
| 5 C | sifted flour | • Add yeast |
| 2 | Eggs, beaten | • Add some flour and beat well |
| | Melted butter | • Continue adding flour - just enough to make dough elastic. |
| | Cinnamon & sugar mixture | • Pour onto a well floured board |
| | | • Knead the rest of the flour in until dough does not stick to unfloured surface. |
| | | • Put in a greased bowl |
| | | • Let rise about one hour until double in size. |
| | | • Punch down and let rise again |
| | | • Rollout dough to about 1/2 " thick |
| | | • Spread with melted butter |
| | | • Sprinkle with cinnamon and sugar |
| | | • Roll dough into a tube and cut about 1 - 1 1/2 inches apart. |
| | | • Place rolled rolls on a cookie sheet and let rise again until it feels light. |
| | | • Bake in a 415 - 425 degree oven for a few minutes then lower temperature to 350 degrees and bake for 20 minutes. |