

Cinnamon rolls

by heather hales please do not redistribute this recipe

1 1/4cup warm water

1/3cup oil

1/4cup sugar

1pkg. rapid rise yeast

1t salt

1/2t baking powder

1/4t baking soda

1egg

3 1/4cup all purpose flour

filling

1/4c melted butter

1/2cup sugar

1T cinnamon

frosting

1/4c. soft butter

2T heavy whipping cream

1 1/2cup powdered sugar

1t vanilla

mix water, oil, sugar and yeast together. Let rise for 15min, yeast should be bubbly. Add salt, baking powder, baking soda and egg. Mix well. Add the flour one cup at a time. When flour is well mixed, let dough rise 15min.

roll dough out into a rectangle about 1/4-1/3" thick. Add melted butter, sprinkle on sugar and cinnamon and then roll into a log. Cut rolls about 1-1 1/2" thick. Place in greased baking pans and let rise 20 min in oven preheated to 170degrees and then turned off. Bake for 15min at 425degrees. When cool, mix frosting ingredients together and then frost the cinnamon rolls.