cinnamon rolls
by heather hales please do not redistribute this recipe

1 1/4 cup warm water
1/3 cup oil
1/4 cup sugar
1 pkg. rapid rise yeast
1 t salt
1/2 t baking powder
1/4 t baking soda
1 egg
3 1/4 cup all purpose flour

Mix water, oil, sugar and yeast together. Let rise for 15 min, 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 15 min.

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 170 degrees and then turned off. Bake for 15 min at 425 degrees. When cool, mix frosting ingredients together and then frost the cinnamon rolls.

filling
1/4 c melted butter
1/2 cup sugar
1 T cinnamon

frosting
1/4 c. soft butter
2 T heavy whipping cream
1 1/2 cup powdered sugar
1 t vanilla