

## Vicki's Mom's Cinnamon Rolls

1 Cup Warm Water (for yeast)  
1 Cup Warm Milk  
3 OZ Oleo (Parkay Regular) Melted (3 Sticks total)  
1 Egg, Beaten  
4+ Cups Flour (Use more as needed)  
1/3 Cup Sugar  
1/2 tsp Salt  
2 Pks Dry Yeast (from 3 Pk)

In saucepan, warm milk, stir in 3 OZ oleo, salt, and sugar until oleo is melted. Add egg. Dissolve yeast in one (1) cup warm water. Add to milk mixture. Use 4 cups of flour to make dough. Dump from pan, add extra flour so dough isn't sticky. Put back in pan. Let rise until double.

### ***Bread Maker Instructions (developed by Andy)***

Set bread maker on dough, 2-pound loaf. Reduce water to 1/4 cup.

*Place ingredients in bread maker in order listed above.*

When ready, remove from bread maker and kneed in extra flour so dough isn't sticky.

Divide into 2 pieces. Roll out one piece at a time on floured board to approximately 11" x 16". Spread with 1 stick softened Parkay. Cover with brown sugar, sprinkle on cinnamon. Roll up, cut into 12 pieces. Put in sprayed pan. Repeat with other half of dough. Allow it to rise for about 5 to 10 minutes.

Before placing in oven, on top of each piece, add a little dab of Parkay, use what is left of first stick. Sprinkle with a small amount of brown sugar and *cinnamon*.

Bake at 350\* for 30 to 35 minutes.

Remove from oven and immediately turn upside down and allow to cool.

\* Our oven gets a little too hot, so I set it to 325