

From the kitchen of David and Jennifer Deaven



A: 1/3C water  
6T butter, cut into pieces  
1/3C sugar  
1t salt  
1 egg  
B: 1 1/2C whole wheat flour  
3C flour  
3T dry milk  
3t yeast  
C: 6T butter, softened  
D: 1/2C brown sugar  
1t cinnamon  
6T walnuts, chopped  
1 small apple, chopped fine  
E: 3T butter, melted  
1T milk  
1/2C confectioner's sugar

## Bread/Cinnamon Rolls

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1. Add (A), then (B) to bread machine and make dough.
2. Mix (D).
3. Roll out dough into two rectangles. Spread (C) onto the dough, sprinkle with mixture (D).
4. Roll up the dough starting with the long end of a rectangle. Cut resulting cylinder into 1" pieces with a chef knife, placing on greased baking pan. Rolls should not touch each other (leave about 1/2" space).
5. Place rolls in warm place, rise ~25 minutes.
6. Bake 350F 30 minutes or until golden.
7. Mix (E), drizzle onto hot rolls out of the oven. Serve.

\$Id: cinnamon\_rolls,v 1.3 2008/10/19 01:30:07 deaven Exp \$

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