

Bread/Cinnamon Rolls

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From the kitchen of David and Jennifer Deaven

1. Add (A), then (B) to bread machine and make dough.
A: 1 1/3C water
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
1/2C brown sugar
D: 1/2C butter, melted
1t cinnamon
6T walnuts, chopped
1 small apple, chopped fine
E: 3T butter, melted
1T milk
1/2C confectioner's sugar

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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