

Mom39s Good Cinnamon Rolls

Jacob · 28/09/2024

**Prep Time**

2 hrs

Difficult

Medium

Servings

12

Description

I watched mom make these rolls when I was young and have always loved how easy they are to make

Ingredients

- - 2 (.25 ounce) packages active dry yeast - 1 cup white sugar - 2 cups warm water (110 degrees F/45 degrees C) - 1 tablespoon salt - 6 ½ cups all-purpose flour
- divided - 2 eggs - 1 cup vegetable oil - ½ cup white sugar - 2 teaspoons ground cinnamon

Instructions

1. In a large mixing bowl
2. dissolve yeast and 1/3 cup sugar in warm water. Stir in salt and 2 cups flour. Beat mixture for 2 minutes. Beat in eggs and oil. Stir in the remaining flour
3. 1/2 cup at a time
4. beating well after each addition. When the dough has pulled together
5. turn it out onto a lightly floured surface and knead until smooth and elastic
6. about 5 minutes. Lightly oil a large bowl
7. place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
8. about 40 minutes. In a small bowl
9. stir together 1/2 cup sugar and 2 teaspoons cinnamon; set aside. Divide the dough into twelve equal pieces. Take each piece of dough
10. roll into a log and roll in cinnamon sugar mixture. Place the knots in a lightly greased 9x13 inch baking pan. Cover the rolls with a damp cloth and let rise until doubled in volume
11. about 40 minutes. Meanwhile
12. preheat oven to 350 degrees F (175 degrees C). Bake in preheated oven for 30 minutes
13. until golden.