

Florence39s Famous Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 5 mins

Difficult

Medium

Servings

3 hrs

Description

This is Florence Hendricksons recipe for light airy delicious cinnamon rolls She baked them often and friends and family all raved about them Florence will be remembered in our hearts and she would have loved to share this recipe for you all to enjoy

Ingredients

- - 2 (.25 ounce) packages active dry yeast - $\frac{1}{4}$ cup warm water (110 degrees F (43 degrees C)) - $\frac{1}{2}$ cup instant potato flakes - 1 $\frac{1}{2}$ cups milk - $\frac{1}{2}$ cup water - ? cup white sugar - 1 $\frac{1}{2}$ teaspoons salt - 2 eggs - 6 cups all-purpose flour - $\frac{1}{2}$ cup margarine
- softened - ? cup butter
- softened - $\frac{3}{4}$ cup brown sugar - 1 $\frac{1}{2}$ tablespoons ground cinnamon - $\frac{1}{2}$ cup raisins (Optional) - 1 $\frac{1}{2}$ cups unsifted confectioners' sugar - 1 tablespoon butter
- softened - ? teaspoon vanilla extract - 2 tablespoons warm water
- or as needed

Instructions

1. Prepare the dough by sprinkling the yeast onto 1/4 cup of warm water; set aside to soften for 5 minutes. Stir the potato flakes
2. milk
3. 1/2 cup water
4. white sugar
5. and salt together in a saucepan over medium heat until the sugar has dissolved and the mixture reaches 110 degrees F (63 degrees C). Beat the eggs in a mixing bowl until smooth
6. then whisk in the warm milk mixture and yeast. Stir in the flour and margarine until a dough forms. Turn out onto a floured work surface
7. and knead until smooth and satiny
8. 10 to 20 minutes. Place the dough into a greased bowl
9. and turn over to grease both sides of the dough. Cover
10. and set in a warm spot to rise until doubled
11. about 1 hour. Punch dough down
12. and knead again briefly to push out the air. Cover
13. and let rest 10 minutes. Meanwhile
14. stir 1/3 cup softened butter with the brown sugar and ground cinnamon until blended. Feel free to make extra if you like more filling in your cinnamon rolls. Once the dough has rested
15. turn onto a floured surface and divide in two. Stretch and roll one half into a 10x14-inch rectangle. Spread half of the cinnamon filling onto the dough
16. and sprinkle with half of the raisins. Roll up the dough from the narrow end
17. and pinch the edges together to seal. Repeat with the remaining dough and filling. Grease two baking sheets
18. and cut each roll into 12 pieces. Arrange the cinnamon rolls onto the prepared baking sheets. Cover
19. and let rise in a warm place until nearly doubled
20. 45 minutes to 1 hour. Preheat an oven to 350 degrees F (175 degrees C). Bake the cinnamon rolls in the preheated oven until light golden brown
21. 18 to 20 minutes. Remove from the oven
22. and allow to cool. Prepare the glaze by stirring the confectioners' sugar with 1 tablespoon butter
23. vanilla extract
24. and 2 tablespoons warm water until smooth. Use additional water if needed to make a pourable glaze. Pour the glaze over the cinnamon rolls while still warm.