



Herman Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

Another recipe for the Herman Sweet Sourdough Starter in case youre having trouble giving it away Try finishing these rolls with your favorite glaze

Ingredients

- - 2 cups Herman Sourdough Starter - 3 cups all-purpose flour - ½ teaspoon baking soda - ½ teaspoon salt - 3 teaspoons baking powder - 2 eggs
- beaten - ½ cup margarine - 1 cup white sugar - 3 teaspoons ground cinnamon - 2 tablespoons raisins (Optional) - 2 tablespoons chopped walnuts (Optional)

Instructions

1. In a large bowl combine Herman Sweet Sourdough Starter
2. flour
3. baking soda
4. salt
5. baking powder and eggs until well blended. Knead dough in bowl for 5 to 7 minutes
6. or until mixture is smooth. Let rise in warm place until doubled. Punch down. On a lightly floured surface
7. press dough into a 10 x 20 inch rectangle. Combine melted margarine
8. sugar and cinnamon in a small bowl. Spread mixture over dough. Sprinkle with walnuts or raisins
9. if desired. Starting on long side
10. roll up dough
11. jellyroll fashion. Press ends together to make a seam. Cut in 1-inch slices and place in an ungreased
12. 11x14 inch cake pan. Allow rolls rise to double their size. Bake in a preheated 325 F oven (165 degree C) for 20 to 25 minutes
13. until lightly browned. Tips Get the recipe for Herman Sourdough Starter