**Cinnamon Rolls**

Preheat the oven to 350°

**Ingredients:**

**Step One:                                Step Two:                        Step Three:              Step Four:**

**1 ½ tsp. yeast                1/4 c. potato flakes       1/3 c. sugar                        4 to 6 c. flour**

**1 ½ tsp. sugar                 1/2 c. warm water         3/4 tsp. salt**

**1/2 c. warm water                                                         1/3 c. shortening**

**(Between 115F-125F)                                            1 egg**

**Step One**

1. **In the bowl attachment of the KitchenAid mixer, dissolve ingredients listed under step one above:     1 ½ tsp. yeast, 1 ½ tsp. sugar & 1/2 c. warm water.  (The water temperature should be between 115°F and 125°F.  You may need to put the water in the microwave to get it warm enough.)  Stir together with a spoon until well combined then cover with a large towel and set aside until yeast is activated.**

**Step Two**

1. **While yeast is activating, add the 1/4 c. potato flakes into the 1/2 c. warm water in the liquid measuring cup.  Mix them together and allow the potato flakes to absorb all of the water until you have a mixture that looks like mashed potatoes.  Set aside.**

**Step Three**

1. **After yeast is activated, (it will look frothy and foamy), add ingredients listed under step three above:   1/3 c. sugar, 3/4 tsp. salt, 1/3 c. shortening and 1 egg.  Make sure the KitchenAid is “locked” before beginning to mix.  With the dough hook attachment, mix all ingredients together.  The shortening will still be “chunky” at this stage.**
2. **Add the mashed potatoes to the mixture and blend again.**

**Step Four**

1. **Slowly add flour, one cup at a time, while mixing with the dough hook.  Every so often, stop the KitchenAid and scrape down the sides of the bowl with a rubber spatula.  Then, mix again.**
2. **Continue to add flour until the dough forms.  Be careful not to add too much flour.  You want it to be soft, but not sticky.  Also, be sure to turn the motor up on the KitchenAid as you add more flour so that you don’t burn it out.**
3. **Allow the KitchenAid to “knead” the dough for about 2 minutes.**
4. **Turn the dough out onto the floured countertop.  Knead by hand until the dough is smooth and elastic, (for about 5).  Use just enough flour to keep the dough from sticking to you or the countertop.**
5. Knead your dough until soft and elastic. You may need more or less flour depending on how sticky the dough it. Do not add too much flour or it will dry out your dough and cause it to become crumbly.
6. roll it out into a large rectangle. Spread the melted butter with your pastry brush or the back of a spoon until it reaches one inch from the edge of the dough.
7. Then, sprinkle the cinnamon/brown sugar mixture evenly over the melted butter. Press the sugar mixture into the dough with clean hands to set it in place.
8. Begin to roll the LONG edge of the dough into a cylinder, making sure to pinch the dough down as you go to prevent the cinnamon rolls from coming unraveled in the oven. Pinch each end together to keep the filling inside.
9. Using the thread, cut each cinnamon roll into even slices. Place the cinnamon rolls on a sprayed cookie sheet. Place in the oven and bake at 350° for 12 to 15 minutes, or until the center is cooked through. Use a toothpick to test for doneness.

Remove the cinnamon rolls from the oven when they are cooked through and glaze with the powdered sugar icing. Eat and enjoy!

**Cinnamon Rolls Filling & Frosting**

Ingredients:

Step One: Step Two: Step Three:

1/4 c. melted margarine 1/2 c. brown sugar 1 c. powdered sugar

1 tsp. cinnamon 1 Tbsp. water

1 tsp. vanilla

Step One

Melt 1/4 c. of margarine listed under step one in a custard cup and set aside.

Step Two

In a small cereal bowl, mix together the ingredients listed under step two: 1/2 c. brown sugar and 1 tsp. cinnamon. Set aside.

Step Three

As your cinnamon rolls are baking, combine ingredients listed under step four: 1 c. powdered sugar, 1 Tbsp. water and 1 tsp. vanilla, in a small bowl. The glaze should be somewhat runny, but not watery. If it is too thick, add water 1 tsp. at a time until it reaches the correct consistency. Set aside.