



Saturday was Mom's bread baking day. The smell of homemade bread throughout the house was amazing. When she had a few extra minutes, she'd make a pan of cinnamon rolls out of her bread dough. So gooey and incredibly tasty just out of the oven!

Mom's recipe made 5-6 loaves of bread, but the recipe below has been adjusted to make either a 9"x13" pan of rolls, or 1 loaf of bread and a 9" round pan of rolls.



Mom's Cinnamon Sweet Rolls

Bread Dough Recipe

Any white bread recipe will work. You can jump to Cinnamon Roll Directions if you have your own.

INGREDIENTS

- 2 C warm water (105-115°)
- 1 Tblsp Active Dry Yeast (or .6oz Bar Yeast)
- ¼ C sugar
- 2 tsp salt
- 2 Tblsp lard (or oil)
- 4-6 C flour

DIRECTIONS

- In large bowl, add yeast, water and 1 teaspoon of the sugar. Allow to rest 5-10 minutes until bubbly and foamy.
- Add remaining sugar, salt, lard and 3 cups of the flour.
- Stir to combine.
- Continue adding flour, ½ cup at a time, until dough pulls away from side of bowl. The dough should stick slightly to your fingers, but not overly sticky. Add a little more flour if needed, but no more than 6 cups total. The amount needed will depend on your yeast, flour and kitchen temperature.
- Knead the dough on lightly floured surface until smooth and forms a ball.
- Place in greased bowl, turn to coat and cover with towel.
- Allow to rise in warm place until double in size, approximately 1 ½ hours.
- Punch the raised dough down with your hands.
- **Note:** You can now either divide dough in half and shape one loaf into a greased 8.5 x 4.5" bread pan and prepare the other half for a 9" pie pan of rolls or use all the dough for a 9 x 13" cake pan of rolls. If making bread, cover the shaped bread dough in pan with towel and let rise another 45 minutes before baking for 35-40 minutes at 350°.

Cinnamon Sweet Roll Directions: 9x13" pan

INGREDIENTS

- ½ C butter
- Brown sugar
- Flour
- Cinnamon
- Chopped nuts (optional)

DIRECTIONS

- Melt ¼ cup butter in bottom of pan.
- Sprinkle brown sugar generously over bottom of pan and add 6 tablespoons water.
- On lightly floured surface, roll punched-down bread dough into rectangular shape.
- Spread ¼ cup melted butter over dough.
- Generously sprinkle brown sugar over butter.
- Sprinkle cinnamon over top.
- Chopped nuts are optional.
- Roll dough from narrow side into log.
- With serrated knife, cut into equal pieces and place in pan. Do not crowd rolls.
- Cover rolls with towel and allow to rise until double in size, about 45 minutes.
- Bake in 350° oven for 25 minutes.
- Invert pan on waxed paper when done.

Enjoy, from our family

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