

Cinnabon Rolls

ROLLS:

1/2 cup warm water
2 packages dry yeast
2 tablespoons sugar
3 1/2 oz. pkg. vanilla pudding mix
1/2 cup margarine, melted
2 eggs
1 teaspoon salt
6 cups flour

CREAM CHEESE FROSTING:

8 oz. cream cheese
1/2 cup margarine
1 teaspoon vanilla
3 cups confectioner's sugar
1 tablespoon milk

To make frosting, mix all ingredients until smooth.

In a bowl combine water, yeast and sugar. Stir until dissolved. Set aside. In large bowl, take pudding mix and prepare according to package directions. Add margarine, eggs and salt. Mix well. Then add yeast mixture. Blend.

Gradually add flour; knead until smooth. Place in a greased bowl. Cover and let rise until doubled. Punch down dough and let rise again. Then roll out on floured board to 34 x 21" size. Take 1 cup soft butter and spread over surface. In bowl, mix 2 cups brown sugar and 4 teas. Cinnamon. Sprinkle over top. Roll up very tightly. With knife, put a notch every 2". Cut with thread or knife.

Place on lightly greased cookie sheet 2" apart. Take hand and lightly press down on each roll. Cover and let rise until double again. Bake at 350F for 15–20 minutes. Remove when they start to turn golden. DON'T OVER BAKE.

Frost warm rolls with Cream Cheese Frosting.
Makes about 20 very large rolls.