

Never Fail Cinnamon Rolls

4 1/2 - 5 c flour

1 pkg dry yeast

1 1/2 c water or milk

1/4 c sugar

1/4 c shortening

2 eggs

1/2 c sugar

2 T. less cinnamon

2 T. melted butter

Filling { 1 c. sifted pow sug.
Few drop almond ex.
Milk

1. Stir tog $2\frac{1}{2}$ c flour & yeast. In saucepan heat water or milk, $\frac{1}{4}$ c sugar, shortening + 1 tsp salt ($120-130^\circ$) + shortening almost melted, stirring constantly. Add to flour mix & eggs. Beat \bar{c} mixer on low 30 sec, scraping sides constantly. Beat on high 3 min. Using spoon stir in remaining flour.

2. Turn out on floured surface. Knead in enough of the remaining flour to make soft dough. (3-5 min) Shape into ball & place in lightly greased bowl. Turn once to grease surface. Cover + let rise till double (45 min - 1 hr)

3. Punch down + divide in $\frac{1}{2}$. Cover + let rest 10 min.

Grease $13 \times 9 \times 2$. Combine $\frac{1}{2}$ c sugar + cinnamon. Set Roll $\frac{1}{2}$ into 12×8 ". Brush \bar{c} melted butter. Sprinkle \bar{c} side \bar{c} cinnamon + sugar. Roll up + cut into 12 slices. Cover + let rise till double. 4. Bake @ 375° 15-20 min. Ice. Freeze half.