Cinnamon Rolls

Amount 20 rolls

Ingredients

- 1 cup milk (room temperature)
- 1/4 cup water (room temperature)
- 1/4 cup butter , softened
- 1 large or jumbo egg
- 1 teaspoon salt
- 4 cups bread flour
- 1 Package vanilla instant pudding mix
- 1 tablespoon sugar
- 1 tablespoon active dry yeast
- 3 tablespoons butter, softened
- 2 teaspoons ground cinnamon

Steps

1. Set the bread machine setting to dough. Place dough ingredients in the bread machine in order suggested by the manufacturer. Check dough after a few minutes of mixing. If it looks dry, add a tablespoon of water. If it looks wet, add a tablespoon of flour. Repeat as needed.
2. When cycle is done (that's when the timer goes off and beeps or rings a bell), take the pan out of the machine and flip the dough onto a lightly floured surface, like a cutting board or counter. Take a break for about 10 minutes (you've earned it,) maybe check the scores from last night's game. In the meantime, the dough will rise a bit.
3. Mix brown sugar and cinnamon together in a small bowl, and set it aside.
4. In a mixing bowl, use an electric beater to beat the frosting ingredients until they're creamy. Remove the beaters from the mixer and either wash off the frosting or eat it. Your choice. Put the bowl of frosting in the refrigerator to keep it fresh.
5. Roll the dough into a 20x10-inch rectangle (you get to use you tape measure!) Cut 3 Tablespoons butter and spread it over the dough like plaster; throw the brown sugar/cinnamon mixture over the butter as evenly as you can.
6. Roll up the dough, with the long side, to make a log. Pinch the seam to seal it. If it doesn't seal well, resist to urge to use a nail gun, and try wetting the edge of dough to get it to stick together.
7. Cut about 20 one inch thick slices with your man knife (not the one you use to bone fish.)
8. Butter (lightly, if you can) two pans, a 9x13-inch and a 7x11-inch pan.
9. Divide the rolls into the two pans. Cover the pans with plastic wrap and put them where it's warm. Go back to reading the scores for another 45 minutes, or take a nap. Whew! These breaks are tough.
10. Preheat the oven to 350 F.
11. When you get back to the dough after your break, the dough should be about double in size. Bake the pans in the oven for about 20 minutes or until they're nice and golden brown.
12. Turn the rolls over on a plate, bottom side up. This allows all the juicy stuff to seep back into the rolls, rather than remain on the bottom. There will be some cinnamon /sugar mixture in the pans. Don't let it go to waste; spread it over the rolls. Let the rolls cool for about ten minutes, then frost them.

Notes

First is that the recipe is written for a bread machine, to mix and knead the dough. If you don't have one, you'll have to do it all by hand. Second you'll want a good cup of coffee to go along with this. And last, you get to lick the bowl of frosting.