

(Partially baked) Cinnamon Rolls

Part A—Prepare as a gift! Page 1

These 2 pages of instruction are for making the actual cinnamon rolls (in a heavy duty stand mixer) and partially baking them. Then they are frozen for a future gift. Page 3 will explain how to finish them up for eating purposes...

Add 1/2 oz.(14g) active dry yeast to mixing bowl with 2T (14g) ECJ (evaporated cane juice). In a pot on the stove, warm up 2c buttermilk (or any milk/water combo) + 3 oz.(85g) butter to 110-115°F. Pour it into the mixing bowl & stir a bit to dissolve the yeast & ECJ. Then add 8-1/2c (1030g) KAUF (King Arthur Unbleached Flour), 3/8c (98g) ECJ, 3 beaten eggs, and 1t (7g) sea salt. Mix with dough hook attachment and knead about 5 minutes. (Dough will be a little sticky, but not too hard to scrape out.) Place dough in a greased bowl (I use tallow), turning once to grease top. Cover & let rise in warm place until doubled. (about 1 hour)

While dough is raising, take out two 1 oz.(28g) chunks of butter to get to room temp and prepare filling: 3/4c brown sugar [I make my own: 3/4c (168g) ECJ+2t (19g) molasses or sorghum.], and 5t (12g) ground cinnamon. Once I have this all mixed up with a fork, I divide it into two equal bowls since I'll be splitting my dough in half. When dough is ready, punch it down & divide in half. Roll each half into a 12"x15" rectangle, and rub that softened 1 oz.(28g) of butter on each rectangle. Next sprinkle filling over each rectangle & level it out. (I usually just use my hands.) Roll each rectangle up tightly, starting with the long side. Slice each roll into 12 slices. Place in greased baking pans. (I use what I have—two 9" round cake pans & one 9" square pan. (2" deep)



Cover and let raise
30 minutes or so...

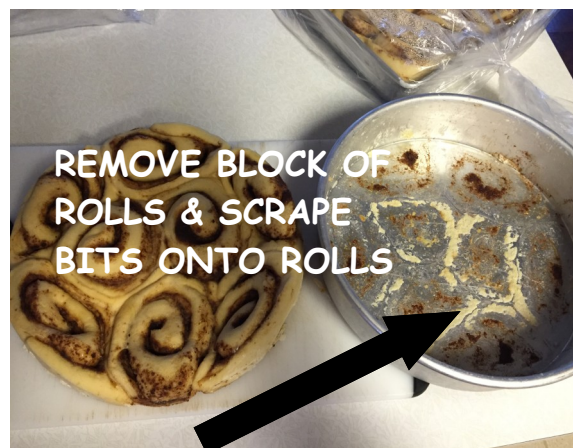


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Part A—Prepare as a gift! Page 2

Now it is time to partially bake the rolls. Bake at 325°F for 15 minutes. (Should feel "set", but shouldn't be "brown".) Let cool in pan. Place cooled pan in a bag & freeze.

Once frozen, remove the rolls from the pan—being sure to scrape up the little bits on the bottom of the pan. Place the block of rolls back in the bag, and return it to the freezer. (This frees your personal pans back up so you can make more batches of rolls. If you use disposable pans, you could just leave the rolls in the aluminum pans and that could be a part of your gift.)



ICING:

Whisk powdered sugar with buttermilk (or milk) to desired consistency. We filled small containers with 2 oz.(56g) of icing and froze them. Once frozen, we plopped out icing "cubes" and put them in sandwich baggies. Each set of 8 rolls got one, 2 oz.(56g) serving of icing.

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Part B—Prepare to eat! Page 3



Remove rolls & icing cube from freezer the night before you'd like to eat them. Place the icing cube in a container that will be easy to get icing out of once it is thawed.

Grease the pan you will bake them in. (I use tallow...) Take the rolls out of the bag they were frozen in, and put in the greased pan.

Return bag around the roll-filled-pan. Refrigerate both rolls & icing for 8 hours or overnight.

After 8 hours/overnight:

Take pan of rolls+icing out of fridge & let sit a bit. Remove bag. Bake about 20 minutes or until golden brown at 350°F. Brush warm rolls with butter. Spread icing over all the rolls. Enjoy!



*May you feel the warmth of
Christ's love as you enjoy
fresh cinnamon rolls without
the hassle of creating them
from scratch!*

Love,

Dawn, Mike, Michael, & Paul



Go to: www.robertsfarm2004.wordpress.com to find a post with color pictures
& Part A of this recipe if you'd like to make some as a gift for someone else...