

Cinnamon Rolls

Here's an easy alternative to buying those famous cinnamon rolls in the mall. They taste exactly the same and the dough is made in the bread machine.

Prep time: approx 2 hours.

Cook time: approx 20 minutes.

Makes 16 rolls.

Dough:

¼ cup warm water

¼ cup butter, melted

1 pkg. (3.4 oz.) instant French vanilla pudding

1 cup warm milk

1 egg, room temp., beaten

1 TBS white sugar

½ tsp. salt

4 cups bread flour

1 package active dry yeast

Filling:

¼ cup butter, softened

1 cup light brown sugar

4 tsps. ground cinnamon

¾ cup chopped pecans

Icing:

½ package (8 oz. pkg.) cream cheese, softened

¼ cup butter, softened

1 cup powdered sugar

½ tsp. vanilla extract

1 ½ tsps. milk

In the pan of bread machine, combine water, melted butter, vanilla pudding, warm milk, egg, 1 TBS white sugar, salt, bread flour, and yeast. Place wet ingredients first, then dry, with yeast on top in a hole as the last ingredient (see bread machine instruction book).

Set machine to DOUGH cycle; and press start.

When Dough cycle has finished, turn dough out onto a lightly floured surface and roll into a 17X10 inch rectangle. Spread with softened butter. In a small bowl, stir together brown sugar, cinnamon and pecans. Sprinkle brown sugar mixture over dough.

Roll up dough, beginning with long side. Slice into 16 pieces by cutting in half; cut each half into half, etc. Place each in a 9X13 inch buttered pan with a cut side down. Let rise in warm place until doubled, about 45 minutes. Meanwhile, preheat oven to 350 degrees.

Bake rolls in preheated oven for 15-20 minutes. While rolls bake, stir together cream cheese, softened butter, powdered sugar, vanilla and milk.

Remove rolls from oven and top with frosting.