

## Quick 'N Easy Cinnamon Rolls

<p>Ingredients:</p> <ul style="list-style-type: none"><li>• 2 eggs</li><li>• 1 tsp salt</li><li>• 1/2 C butter</li><li>• 1/4 C sugar</li><li>• 1 C brown sugar</li><li>• 1/2 C oil</li><li>• 3 T yeast</li><li>• 1 C warm milk</li><li>• 5 C flour</li></ul>	<p>Dissolve the yeast in warm milk and sugar. Cover and let sit for 15 minutes.</p> <p>Mix in the eggs, oil, salt, 3 T butter and 1 C of flour at a time. Knead dough on a floured surface and form into a ball. Using a floured rolling pin, roll out the dough into a rectangle. Cover the rolled out dough with melted butter then sprinkle the dough with a mixture of 1 C brown sugar and 3 T cinnamon. Add nuts or raisins at this time.</p> <p>Slide the floss under the rolls (about 2 inches), lift up the floss into a cross and pull! Arrange on a greased cookie sheet. Cover &amp; let rise 10 min.</p> <p>Preheat oven to 425 degrees. Bake for 10-12 minutes or until golden.</p>
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### ICING

Using a hand mixer, combine 3 C powdered sugar, 1 tsp vanilla, 4 T softened butter and 3 oz cream cheese. Mix it on low/medium for 30 seconds to combine and then on high for 1 minute.

If it's too stiff add just a splash of milk at a time until it's at the desired consistency. As soon as the rolls are done dollop the icing on top so that it melts all over the rolls. Cover the *entire* roll.