

# Zimtschnecken - Cinnamon Rolls



**Cinnamon Rolls**

**Dough:**

<b>2 tbsp. Fermipan yeast</b>	<b>1 tsp. salt</b>
<b>4 cups flour</b> <i>7 cup = 1028g.</i>	<b>2½ cups milk</b>
<b>½ cup sugar</b> <i>108g.</i>	<b>½ cup margarine</b> <i>114g.</i>
	<b>4 eggs</b>

Warm up the milk and add margarine and eggs; beat well. Put the dry ingredients in a big bowl and mix both mixtures in it. Gradually add more flour to make a smooth, soft dough. Let this rise for 20 minutes. Divide dough into two parts for two batches. Roll out to preferred thickness (½ inch). Spread on the filling.

**Filling:**

<b>½ cup flour</b>	<b>2 tbsp. cinnamon</b>
<b>1 cup sugar</b>	<b>1 tsp. cocoa</b>
	<b>¾ cup cream</b>

Roll up the dough. Cut into 1 ½ inch slices and put in cookie sheets. Let rise for ½-¾ hour. Bake at 350 for 15 - 18 minutes. While this is baking make the sauce and pour over the rolls when they are nearly done.

**Sauce:**

<b>3 cups brown sugar</b>	<b>1½ tsp. cinnamon</b>
	<b>3 cups cream</b>

Boil till syrupy.

ANNIE DUECK

*Auf ein großes Blech auf das ganze  
Blech verteilen.*

helene beckesch, geback und kuchen

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