

# William & Greg Family Recipes

## Cinnamon Rolls

Shirley Sue Smith Syrone

- 2 C. Scalded Milk
- 1 C. Sugar
- 1 tsp. Salt
- ½ C. Butter
- 3 eggs (beaten)
- 2 pkgs. Dry Yeast
- 6 C. Flour



Pour scalded milk in a large bowl. Add sugar, salt and butter. Let cool until lukewarm. Add beaten eggs. Dissolve yeast in ¼ cup lukewarm water. Put in bowl with other ingredients. Mix well and add flour. Mix well. Cover and place in warm place to rise to double in bulk. Punch down and knead dough about 10 minutes. Roll out, put sugar and cinnamon on and roll back up, then cut in slices. Put on grease cookie sheet and let rise until double in bulk.

And bake at 350°F for 15 - 20 minutes.

### ICING:

- 1 C. Powdered Sugar
- 2 or 3 tsp. Butter
- 1 tsp. Vanilla
- Milk (just enough to make the right consistency to spread)