Cinnamon Rolls

9” x 13” pan (12 rolls)

**DAY 1**

**Filling**
1/4 cup granulated sugar
1 ½ teaspoon cinnamon
2 Tbsp. soft butter/margarine

1. Roll dough into 9” x 13” rectangle; spread 1-2 T. butter or margarine.
2. Mix sugar and cinnamon; sprinkle over rectangle.
3. Roll up tightly, beginning at the long edge.
4. Pinch edge of dough into roll to seal well.
5. Stretch roll to seal. Seal seams by pinching edges carefully.
6. With a string cut roll into twelve 3/4-inch slices. Place slightly apart in a greased 9” x 13” baking pan.
7. Cover pan. Label with kitchen number and period number. (Rolls will double in size.) Teacher will place in warm place before class.

**DAY 2**

**Sweet Icing**
2 cups powdered sugar
1 Tbsp. butter
1/2 tsp. vanilla

Add to ingredients 1-2 Tbsp. of warm water. Mix with an electric mixture until smooth.

8. Bake at 350° for 25-35 minutes
10. Remove from pan immediately.
11. Frost while warm.