



CINNAMON ROLLS

In Your Kit

- All-Purpose Flour
- Confectioners Sugar
- Granulated Sugar
- Salt
- Instant Yeast
- Ground Cinnamon

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Simply Serving is a meal delivery program that provides deep freezers filled with high-quality meals at no charge to households directly impacted by cancer.

What we do sustains the people we serve and makes day-to-day life easier for our families. We can't offer a cure, but we CAN eliminate stress and allow parents impacted by cancer the freedom to rest and recover.

We **HIGHLY RECOMMEND**

that you utilize the step-by-step recipe lesson. It's easy. Just use the camera on your phone

to scan the QR code or visit <https://simplyserving.net/homemade-cinnamon-roll-cooking-kit/>



Ingredients

Please note, this kit does not include milk, butter or eggs.

Cinnamon Rolls:

- 2 ³/₄ cups all-purpose flour
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1 packet instant yeast
- 1/2 cup **whole milk**
- 1/4 cup **water**
- 3 Tbs. **unsalted butter**
- 1 large **egg**

Filling:

- 3 Tbs. **unsalted butter**, softened
- 1 Tbs. ground cinnamon
- 1/4 cup (50g) granulated sugar

Icing

- 1 cup confectioners sugar
- 2-3 Tbs. **milk**

Make the Dough:



Step 1

Dry Ingredients: Whisk the flour, sugar, salt, and yeast together in a large bowl. Set aside.



Step 2

Wet Ingredients: Combine the milk, water, and butter together in a heatproof bowl. Microwave until the butter is melted and the mixture is warm to touch. Pour into the dry ingredients, add the egg, and stir until it forms a soft dough or use your mixer.



Step 3

Knead: On a lightly floured surface using floured hands, knead the dough for 3 minutes. Place in a lightly greased bowl (I use non-stick spray), cover loosely, and let rest for about 10 minutes.

Make the Cinnamon Rolls



Step 4

Fill The Rolls: After 10 minutes, roll the dough out into a 14x8 inch rectangle. Spread the softened butter on top. Sprinkle the cinnamon sugar mixture all over the dough. Roll up the dough tightly. Cut into 10-12 even rolls and arrange in a lightly greased 9-inch round cake pan or pie dish.



Step 5

Rise N' Bake: Tightly cover the rolls with aluminum foil or plastic wrap and allow to rise in a warm, draft-free environment for 60-90 minutes. After the rolls have doubled in size, preheat the oven to 375°F. Bake for 25-28 minutes until lightly browned. If you notice the tops are getting too brown too quickly, loosely cover the rolls with aluminum foil.



Step 6

Icing: Whisk the confectioners' sugar and milk together. Drizzle over warm rolls.