



Cinnamon Rolls



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Ingredients:

Dough:

3/4 cup + 1 tbsp	Milk (Warm 80-90F)
1 tbsp	Yogurt
4 tbsp	Oil
3 tbsp	Sugar
1/2 tsp	Salt
2 tsp	Yeast
3 cup	bread Flour

Filling:

1/3 cup	Butter softened
1/3 cup	Sugar
2 tsp	Cinnamon Powder
1/2 cup	Chopped Nuts (walnut) (optional)

Method:

Place all Dough ingredients in the bread maker pan in sequence. And select setting for Dough. Take out dough after 1 hour and 15 minutes OR when done.

Roll dough in to rectangle, about 15 X 10 inches. Then mix all filling ingredients in small mixing bowl. Spread on the rectangle rolled dough leaving 1 inch edge of it. Roll dough up tightly on long side. Then with knife cut roll into 1-inch pieces.

Place rolls into a greased baking pan. Cover it and let it rise in warm place until double in size, about 45 minutes.

Bake in preheated 375F oven for 20 to 25 minutes OR until golden brown. Cool in a pan for 10 to 15 minutes.

Drizzle with powder sugar icing made by combining 1 cup powder sugar, 1 to 2 tbsp milk and 1/2 tsp vanilla.