

## Sandy's Yummy Rolls

This is the recipe Sandy Honnold used to make rolls for the Saturday lunch St. Jude's serves with their Free Hot Shower program.

She uses this same recipe to make her Yummy Rolls, Cinnamon Sticky Buns, and Cinnamon Rolls.

### Ingredients

Yummy Rolls	3 1/2 cups	Low Fat Milk
	4 tsp	Yeast (2 packets)
	1/2 tsp	salt
	1 1/2 Tbsp.	Cooking Oil
	3/4 cup	Granulated Sugar
	1	Egg
	4 cups	Bread Flour plus 2-4cups more as needed
Sticky Buns	1 1/2 cups	Brown Sugar
Topping	1/2 cup melted	Butter
	4 Tbsp.	Light Corn Syrup
	1 1/2 cup	Pecans
Cinnamon Rolls	1/2 cup melted	Butter
		Raisins
		Cinnamon
		Sugar

### Directions

- 1) Heat milk in saucepan to 110-115 degrees. (Use a thermometer to check temp.) Stir in yeast, sugar, salt, oil and egg.
- 2) Into a large bowl, measure 4 Cups flour. Make a depression in the center. Pour in milk mixture and stir until all flour is moist. Add 1 Cup of flour at a time; stirring each time until flour is all moist. Keep adding flour until the dough looks more like bread than batter. Cover with a light towel and let rest until double or more in size. (Note: I usually wait until I see the towel rise.)
- 3) You'll need 3 large cookie sheets. Spray or rub cooking oil\* on each sheet. Heavily flour your counter or a very large bread board.
- 4) Dough takes about 45 min or so to rise depending on the weather and temp in your kitchen. Scrape dough out of bowl onto floured board, and then knead until stickiness is gone. Cut dough ball in half; set aside 1 half.



Knead some more and form dough into a long log. Cut 1"- 1 1/2" slices (depending on the size rolls you want) and form into balls. Place on cookie sheets 1 1/2 to 2" apart. Do the same w/ the remainder of the dough. You should have about 26-30 rolls. Cover w/ light towels and turn on the oven to 350 degrees. When the oven is at the correct temp, check the rolls. If they've risen to almost double their size, pop them in the oven. If not, wait another 10 min before baking.

Bake for 17 min (your oven may take more or less time than this, so experiment with the time). The rolls should have a nice golden brown on top.

## Sticky Cinnamon Buns

Use the same roll recipe and follow Steps #1 thru 4. **\*However**, do NOT use spray or oil in baking pans (Note: pans must have a lip all around).

Instead of the oil spray, pour melted butter mixed with corn syrup in pans. Sprinkle pecans over the butter mixture, then crumble brown sugar over all of it.

Place the buns on top of the Sticky Mixture and let them rise like described in Step #4.

Heat oven to 325 degrees. Bake rolls about 17 min. Again you'll have to experiment to see how long it takes the rolls to bake in your oven.

Immediately, remove rolls from pans and cool on racks, or serve when cooled enough to not burn your tongue.

## Cinnamon Rolls

After cutting kneaded dough in 1/2, use a rolling pin to form a large rectangle.

Sprinkle with raisins and press the raisins into the dough. Spread melted butter over raisins. Mix sugar and cinnamon using a mixture of 2/3 parts sugar to 1/3 parts cinnamon (or to your taste). I guess on the amounts. Sprinkle this over the butter.

Roll like a jelly roll and cut into 1" slices.

Place on baking sheets 1-2" apart.

Repeat with the 2<sup>nd</sup> half of dough. Let rise for about 20 min.

Heat oven to 325 degrees. Bake rolls about 17 min. Again you'll have to experiment to see how long it takes the rolls to bake in your oven.

Immediately, remove rolls from pans and cool on racks, or serve when cooled enough to not burn your tongue.