

Sweet Bread Dough

1 c. milk
¼ c. butter or margarine
¼ c. sugar
1 tsp. salt
4 – 4 ½ c. flour, **Divided**
1 pkg. Dry yeast (2 ¼ tsp.)
1 egg

Heat milk and butter until butter is almost melted (around one minute in microwave, small glass bowl/Pyrex). In stand mixer bowl, mix sugar, salt, **1 ½ c. flour** and yeast. Add milk mixture and egg, beat until smooth (first with wooden spoon to incorporate all ingredients, then with mixer using a dough hook, around 4 minutes). **Add 1 ½ c. more flour ½ cup at a time.** Keep adding flour until it is easy to handle, not sticky. Knead the dough on floured surface, kneading in **up to 1 ½ c. more flour.**

Place dough into a greased bowl (8 cup Pyrex) turning the dough to grease all sides of dough. Cover with a towel and let rise in a warm place 1 ½ to 2 hours (or cover with plastic and refrigerate overnight).

Punch down the dough, and shape.

Cinnamon Rolls:

¼ c. butter or margarine
¾ c. brown sugar (not packed)
2 tsp. cinnamon

Spread 1 tbsp. of butter on the bottom of a 9" X 13" pan.
Roll out dough to 3/8 inch thickness (12" x 18"). Spread with butter, then brown sugar, and cinnamon. Roll into a jelly roll—slice into 12 pieces (around 1" thick). Place in buttered pan. *Let raise 1 ½ hours, covered with a wet towel (or overnight in the refrigerator covered with plastic wrap).* Bake at 350 degrees F. for 20 minutes.

Mix 1 cup powdered sugar and 2 tsp. water together to form a glaze (more water can be added to reach the right consistency). Drizzle glaze over rolls and serve warm.