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Cinnabon Cinnamon Rolls

DOUGH

- 1/4 Cup warm water
- 1 Cup milk, room temperature
- 1 Large egg, beaten
- 1/4 Cup butter, softened
- 1 Tbsp sugar
- 1/2 Tsp salt
- 4 Cups all purpose white flour
- 1/2 Package instant vanilla pudding mix (3.4 oz box)
- 1 Tbsp bread machine yeast

FILLING

- 1 Cup brown sugar -- packed 1 tablespoon cinnamon,
- 1/4 Cup butter -- softened

CREAM CHEESE CINNAMON FROSTING

- 1/2 Tsp cinnamon
- 4 Ounces cream cheese, softened
- 1/4 Cup butter, softened
- 1/2 Tsp vanilla
- 1/2 Tbsp milk
- 1 1/2 Cups powdered sugar

Dough: Add the dough ingredients, in the order listed, to the bread machine and prepare using the dough setting. On a lightly floured surface, roll out to an 18" by 30" rectangle. The dough can also be handmade. If you use regular yeast, you may want to let the rolls proof for 15-30 minutes after assembly.

Filling: In a small bowl, mix brown sugar and cinnamon. Spread the softened butter over the dough and evenly sprinkle on the sugar and cinnamon mixture.

Starting at the long edge of the dough, roll up tightly. Mark the roll every 2 inches. With a thread cut the roll by placing the thread under the roll at your mark, crisscross over and pull to cut. Place rolls into greased 8" or 9" baking pans 2" apart. Cover and let rise in a warm, draft free place until almost double, approximately 1 hour. After rising, rolls should be touching each other and the sides of the pan. Bake at 350 degrees F. for 15 to 20 minutes, or until golden brown.

Cream Cheese Cinnamon Frosting: In a small bowl, mix cream cheese, butter, vanilla and milk. Add powdered sugar and cinnamon and mix until smooth. Spread on warm rolls and serve immediately.

Yield: 12 Rolls