

Fire Station Cinnamon Rolls (Mother Trucker style)

(one batch will make enough for a 9 x 12 pan or enough for a single company station. Double the batch for double company stations)

Cinnamon Roll Dough:

3 cups of flour (plus you will need an additional 1 ½ cups for kneading and rolling)

1 pkg. rapid rise yeast

1 egg

1 ¼ cups of milk

¼ cup sugar

½ tsp. salt

¼ cup oil

Filling:

2/3 stick of butter

1 cup of cinnamon sugar (1 cup sugar and 1 T. cinnamon)

Nuts (optional)

Frosting:

2/3 stick of butter

2 cups of powder sugar

1 ½ oz. milk

1 ½ tsp. vanilla (Most people probably only do 1 tsp. - I like mine extra vanilla flavored)

Instructions:

Put 2 cups of flour, yeast, and egg in a mixing bowl. In a separate bowl, combine milk, oil, sugar, and salt. Heat liquids for 60 seconds in microwave (liquids should then be between 100 – 110 degrees). Add warmed liquids to flour mixture and combine well. Slowly add in remaining 1 cup of flour. Turn mixture onto a floured surface and slowly knead bread dough and add flour as needed (I typically use ¼ cup flour on my surface and then add another cup of flour as I knead). Place in a bowl that has been lightly coated with oil. Cover and let rise in a warm place for about 20 minutes.

Punch down dough and roll out on a floured surface (1/4 cup flour) to approximately ¼" height. One batch of dough will roll out to roughly a 16" x 18" rectangle. (a double recipe will be 16" x 34"). Cover with melted butter and then sprinkle cinnamon sugar on top. Roll up into a log. Cut into 1 ½" increments. Place in greased pan and let rise for 1 - 1 ½ hours. Place in a 350 degree pre-heated oven and bake until golden brown (approximately 30-35 minutes).

Drizzle frosting/glaze to the top of the **warm** cinnamon rolls (about 10 minutes after you remove them from the oven so that they are warm and not hot).