

Cinnamon Rolls

Ingredients:

- ½ cup evaporated milk
- ½ cup boiling water
- 5 tablespoons granulated sugar
- 1 teaspoon salt
- ¼ cup butter or shortening
- 2 ¼ teaspoons dry yeast
- 2 tablespoons lukewarm water
- 1 egg (well-beaten)
- 4 cups all-purpose flour
- ½ cup brown sugar (not packed)
- 2 tablespoons cinnamon
- ½ cup chopped pecans or walnuts (optional)

Directions:

Combine the evaporated milk and boiling water. Mix in the granulated sugar, salt, and butter/shortening. In a separate bowl, sprinkle the dry yeast over the the lukewarm water. When yeast is dissolved, stir into the first mixture. Mix in the beaten egg and then stir in as much of the flour as you can without kneading. Roll out on a lightly floured board until about ¼ inch thick and roughly rectangular. Butter generously. In a small bowl, combine the brown sugar and cinnamon. Sprinkle this mixture and the nuts over the sheet of dough. Using a rolling pin, press the nuts into the cinnamon sugar. Roll the dough into a long cylinder the length of the longer side of the rectangle. Pinch off each of the ends, dampening them first to stick the dough together. Cut in slices one inch thick and place in a baking pan. Cover with a clean cloth and let rise for about two hours in a warm place (75-85 degrees Fahrenheit). Bake in an oven preheated to 475 degrees Fahrenheit for 12-15 minutes. Cool for 5-10 minutes and store leftovers in an airtight container.