

*Merry Christmas!*



# Christmas Carol Rolls



## Ingredients

- 1/2 cup of warm water
  - 1 tablespoon of yeast
  - 1 tablespoon of sugar
  - 1 cup of milk, scalded
  - 1/2 cup of butter
  - 3 eggs, beaten
  - 1/2 cup of sugar
  - 1 teaspoon of salt
  - 4 cups of flour
- For dusting
- melted butter
  - brown sugar
  - white sugar
  - nuts

## Method

1. Combine milk and butter in a saucepan and heat on high until scalded; remove from heat and let cool. In a separate bowl (one for a stand mixer), dissolve yeast and warm water and let sit until doubled in size.
2. Once doubled, add the beaten eggs, sugar, and salt. Let the mixer slowly incorporate the ingredients and carefully add in the flour 1 cup at a time.
3. Beat the dough for 3 minutes, or until it's pulling away from the sides of the bowl. Let the dough rest until doubled in size, and then cut in half.
4. Preheat your oven to 350F.
5. Roll out the dough into a rectangular shape and cut it into thin strips roughly 1 - 1.5 inches tall. Dip the strips into melted butter and then into a cinnamon-sugar mixture.
6. Line a baking sheet or ceramic pan with parchment paper.
7. Take the finished strips of dough and carefully wrap them all into a giant cinnamon rolls shape (so that each strip spirals out from the center). If desired, top with additional cinnamon sugar and nuts.
8. Bake for 20 - 25 minutes and remove from the oven and enjoy!
9. If desired, you can drizzle a frosting over the top of the roll, but often it's gone before you can get to this step!



30 - 45 min



makes 1 - 2 rolls, depending on size