

Christmas Carol Rolls

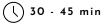


Ingredients

- 1/2 cup of warm water
- 1 tablespoon of yeast
- 1 tablespoon of sugar
- 1 cup of milk, scalded
- 1/2 cup of butter
- Method

- 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
- 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!



makes 1 - 2 rolls, depending on size