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Herrington Cinnamon Rolls - Jack Version 2

This is a retake on the cinnamon roll recipe used in the Herrington household (among many others) around Christmas time. It's great with coffee on Christmas morning.

This version uses milk powder instead of a heated milk/butter combination that was time consuming. It also changes out golden brown sugar for dark brown sugar which gives a more complex taste.

Dough

5-8 cups (25 - 40 oz) Bread flour

1 cup (5 oz) Bakers sugar (or regular white granulated)

3 tbsp Yeast

1 cup Milk powder

1 tsp Salt

1 1/2 Cups warm water

8 tbsp Melted butter

2 Eggs

Filling

8 tbsp Melted butter

1 cup Dark brown sugar

2 tbsp Cinnamon

1 cup Chopped walnuts (optional)

1 cup Golden raisins (optional) (soaked in rum or water if you like)

Icing

1 cup Powdered sugar

1 tbsp Milk

1. Melt the butter in the microwave.
2. Add 5 cups of the flour and the rest of the dry ingredients in the mixing bowl and give it a whirl to mix it up.
3. Add the wet ingredients into the dough and mix for 8-10 minutes. Add more flour slowly until the dough starts to come away from the side of the bowl.
4. Take the dough out of the mixer put into a large greased bowl. Cover the bowl in plastic wrap and let sit for an hour and a half or until tripled in size.
5. Before punching down the dough start the soak the raisins if you are doing that.
6. Punch down the dough and roll it out onto a lightly floured surface.

7. Cut the dough in half and roll one of the halves into a 16x16 square around 1/4 thickness.
8. Pour half of the butter onto the dough and spread it around.
9. Sprinkle half of the brown sugar onto the dough and spread it out.
10. Shake half the cinnamon onto the dough.
11. Place nuts and raisins onto the dough randomly.
12. Roll up the dough and seal the edge.
13. Cut the dough into eight equally sized rolls and place into a greased pyrex baking dish.
14. Repeat with the procedure with the other half of the dough.
15. Let the rolls sit for an hour to rise.
16. Preheat the oven to 350 and brush the top of the rolls with milk.
17. Bake for 20-30 minutes or until the tops are golden brown, or a thermometer stuck into the side of a roll in the center registers 200 degrees.
18. Remove from the oven and let cool for 10 minutes.
19. In a small bowl place the powdered sugar and add the milk. Whisk until they create an icing. You can add a 1 tsp of vanilla if you like.
20. Serve rolls covered in the icing.

You can use whatever you like as fillings, cranberries, different types of nuts, whatever, enjoy. I'm sure this dough would also make for a knockout cinnamon bread. All you would have to do is roll it into a 8 x 24 inch step and roll it into a big log then put it into a bread pan.