

CARAMEL ROLLS

WARM WATER	3/4 C
YEAST	1 T
SALT	3/4 t
SOFT BUTTER	1/4 C
SUGAR	1/4 C
EGG	1
FLOUR	2 1/2 C
FILLING	
SUGAR	1/2 C
CINNAMON	1 T
BROWN SUGAR	1/4 C
MELTED BUTTER	1/4 C

MIX FIRST 6 INGREDIENTS MAKE SURE THE WATER IS LIKE 120 OR VERY WARM. THEN ADD FLOUR UNTIL IT PULLS AWAY FROM THE SIDE OF THE BOWL AND MAKES A BALL.

1. DUST THE TABLE WITH A LITTLE FLOUR.
2. ROLL THE DOUGH OUT TO FROM A REGTANGLE.
3. RUB THE MELTED BUTTER OVER THE TOP.
4. THEN SPREAD SUGAR AND CINN. MIXTURE ON TOP
5. ROLL LIKE A LOG.
6. SLICE INTO 8 EVEN PIECES AND PUT INTO A CAKE PAN.
7. COVER WITH PLASTIC WRAP AND PUT INTO THE FRIDGE OVER NIGHT
8. BAKE IN A 370 OVEN FOR ABOUT 25 MINUTE