**Coolrise Sweet Dough**

3/4 C. lukewarm milk (scalded; then cooled)

1 pkg. Active dry yeast (or 1 T.)

¼ C warm water (105 to 115 degrees)

1/3 C Sugar

3 T. butter

1 tsp. Salt

1 Egg

3 ½ to 4 cups all-purpose flour

Place warm water and yeast with a pinch of sugar into a liquid measure cup, stir with wire whisk and let sit to activate for 5 mins or until bubbles of CO2 show.

Scald milk by heating in small sauce pan over low heat until bubbles appear around the sides of the pan or heat in microwave. Do not boil milk, or it will burn. Add cubed butter, stir to melt and set pan with milk aside to cool to warm temperature. (It will take about 5 minutes) When cooled add yeast mixture to milk mixture along with sugar, and slightly beaten egg, sitr to mix and then add **2 cups flour.** Beat on low with a mixer until smooth. Using dough hooks mix in enough remaining flour to create a soft dough that pulls away from the sides. Add salt and continue mixing dough on low for 8-10 minutes. Remove from bowl and place in lightly greased mixing bowl and cover with plastic and label. Let rise until double. Punch down and roll out for cinnamon rolls or shape into dinner rolls.

This dough can be refrigerated for up to 3 days

**Cinnamon Rolls**

Coolrise sweet dough

2 T. Margarine or butter, softened and spread (or can melt, dump and spread with pastry brusch)

¼ C sugar (I like brown sugar)

2 tsp. ground cinnamon

Roll dough into **rectangle** ¼ inch thick on lightly floured or Pam spray surface, spread butter onto dough with pastry brush. Mix brown sugar and cinnamon together in custard cup; sprinkle onto buttered dough. Pat down this mixture and then roll dough up tightly beginning on the longest side. Pinch edge of dough into roll to seal well. Stretch roll to make even. Using thread, dental floss or fish line to cut dough into 1 ½ slices \*\*\*\*( see caramel topping if this is your choice before proceeding.)If doing the glaze topping then place slightly apart in greased rectangle cake pan. Let rise until double in size, about 30 minutes. Bake at 375 degrees F for 15 mins or until golden brown. Spread the glaze topping onto rolls and serve warm

**Glaze Topping**

Mix 1 cup powdered sugar, 2 T. milk, and ½ tsp. vanilla until glaze is smooth and of desired consistency

**Caramel Topping**

½ C brown sugar

¼ Cup melted margarine or butter

Mix ingredients together and spread on the bottom of the pan. Place rolls slightly apart on top of the brown sugar mix and back at 375 for 15 mins