**Coolrise Sweet Dough**

½ C. lukewarm milk (scalded; then cooled)

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

½ C warm water (105 to 115 degrees)

1/3 C Sugar

1 tsp. Salt

1 Egg

3 ½ to 4 cups all-purpose flour

Scald milk by heating in small sauce pan over low heat until bubbles appear around the sides of the pan. Do not boil milk or it will burn. Set pan with milk aside to cool to warm temperature in large mixing bowl dissolve yeast in the warm water. (It will take about 5 minutes-----DO NO STIR!!) Mix yeast---milk, sugar,margarine,salt,egg and **2 cups flour.** Beat on low with a mixer until smooth. Using dough hooks mix in enough remaining flour (1 ½ to 2 cups.) continue mixing dough for 10 minutes. Remove from bowl and knead by hand until smooth and elastic. Place in lightly greased mixing bowl and cover with lid and label.

This dough can be refrigerated for up to 3 days

**Cinnamon Rolls**

Coolrise sweet dough

2 T. Margarine or butter, softened

¼ C sugar

2 tsp. ground cinnamon

Roll dough into **rectangle** ¼ inch thick on lightly floured surface, spread margarine onto dough with pastry brush. Mix sugar and cinnamon together in custard cup; sprinkle onto buttered dough. 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, 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.