

Homemade Cinnamon Rolls

Dough Ingredients

- 4 cups bread flour
- 1 medium potato, peeled and boiled (about ½ cup mashed)
- ¼ cup margarine
- ¼ cup sugar
- 2 eggs
- ¾ cup milk (warm, about 110°F)
- ½ tsp salt
- 2¼ tsp active dry yeast (1 packet)
- ¼ cup warm water (for activating yeast)

Dough Instructions

1. Mix yeast with warm water and a pinch of sugar. Let sit 5–10 minutes until foamy.
2. Boil, mash, and cool the potato.
3. In a large bowl, combine mashed potato, sugar, margarine, eggs, milk, and salt. Stir in the activated yeast.
4. Gradually add bread flour until a soft dough forms. Knead for ~8 minutes until smooth and elastic.
5. Place in greased bowl, cover, and let rise until doubled (1–1.5 hours).

Filling Ingredients

- ½ cup butter, softened
- ¾ cup brown sugar (or granulated)
- 1 tbsp cinnamon

Filling Instructions

1. Roll out dough into a 16x12" rectangle.
2. Spread butter over the surface.
3. Mix sugar and cinnamon; sprinkle evenly.
4. Roll up from the long side and cut into 12 rolls.
5. Place in greased pan, let rise 30–45 minutes.
6. Bake at 350°F (175°C) for 25–30 minutes until golden.

Icing Ingredients

- 1½ cups powdered sugar
- 2 tbsp melted butter
- 1 tsp vanilla
- 1–2 tsp maple flavoring
- 2–4 tbsp milk (to adjust consistency)

Icing Instructions

1. Mix all ingredients until smooth.
2. Drizzle over warm cinnamon rolls.

Enjoy your homemade cinnamon rolls!