

Velma Dull's Famous Cinnamon Rolls

3 Pkgs Active Dry Yeast	½ Cup Sugar
1 Cup Lukewarm Water	12 Cups Flour
½ Cup Sugar	2 Teaspoons Salt
4 Cups Milk	Margarine to Spread
¼ Lb. (1 Stick) Margarine	Sugar and Cinnamon
4 Eggs – Beaten	4 Greased 9x13x2½ in. pans

In a large mixing bowl, place yeast, lukewarm water, and ½ cup sugar. Blend and set aside for about 15 minutes. (The mixture will bubble)

Place milk and one stick margarine in a saucepan. Heat together until milk scalds. Set aside and cool until lukewarm. Blend in beaten eggs and ½ cup sugar.

Place 6 cups of the flour and salt in a large 10 quart kettle. Add yeast mixture and the cooled scalded milk and egg mixture. Stir dough until well blended and smooth with a wooden spoon.

Then add remaining 6 cups of flour gradually. Blend well after each addition with floured hands or a wooden spoon. The dough will be sticky. When all 6 cups have been blended, the dough will be of kneading consistency.

On floured pastry cloth or board, knead until easy to handle. (At least 5 minutes). Place dough in a greased bowl in a warm place until double in bulk. Then place half the dough on a board. Pat or roll out like a jellyroll, about ½ inch thick.

Spread on margarine, sprinkle sugar and cinnamon on top. Roll up like a jellyroll. Cut off 1 inch thick slices. Place in pans. Set until double in bulk in a warm place. Roll out other half and prepare as above. Also prepare brown sugar topping.

When rolls have doubled in bulk, place on the middle rack of a moderate (350 degree) oven. Bake about 15 – 20 minutes, until barely brown. Remove from oven and spread on brown sugar topping. Return to 350 degree oven for 10 minutes more or until topping bubbles.

Brown Sugar Topping

½ Lb. (2 sticks) Softened Margarine
4 Cups Brown Sugar – Packed
1 Teaspoon Vanilla
½ Cup plus 3 Tablespoons Condensed Milk
(Pet Brand)

Combine ingredients in mixing bowl. Mix by hand with a wooden spoon until smooth and consistency of thick cream. Spread on rolls.