The Fastest and the Best Rolls (Cinnamon Rolls too!)

Description

3 pkg. (.25 oz.) active-dry yeast

1 3/4 cup warm water

1/2 cup honey

1/2 cup melted butter/ more for brushing

2 tsp. salt

2 eggs, beaten

4 to 6 cups flour

Preheat oven to 400 degrees. Add yeast to warm water. Let stand for 5 minutes. Add honey. Add butter, salt, eggs, slowly add flour. Portion into rolls. Can make up to 24. Allow to rise at least 20 minutes. Bake for 25 minutes. Brush with butter and can sprinkle with salt if you like.

Pecan Cinnamon Roll: Take 1/2 of above recipe roll out on floured surface. Spread with 4 tbls. of soft butter, Mix together 3/4 cup choppep pecans, 6 tbls. dark brown sugar, and 1 tbls. cinnamon. Spread mixture over the butter. Roll dough into a spiral. Slice off into 1 inch slices. Bake same as above.

Glaze: Powdered sugar, vanilla, milk and a little melted butter. Icing the cinnamon rolls while still hot.

Ingredients

Instructions

Summary

Yield: 24
Prep Time: 5 minutes
Category: Breads
Cuisine: Armenian