

# ISABO'S CINNAMON ROLLS

## *Ingredients*

1 packet of yeast (1 tablespoon from quick yeast pack)

3/4 cup very warm water

**Mix those two things together, a marriage made in heaven!!!**

Then add:

1/4 cup sugar

1 Tablespoon salt

3 Tablespoons shortening

2 2/3 cup very warm water

8-9 cups flour

## *Instructions*

Mix yeast and 3/4 cup water, let sit a couple of minutes to “work” ... then add sugar, salt, Crisco and 5 cups bread flour.... Mix slowly at first, then raise the speed and mix well with regular beater paddle until smooth on medium speed.

Add 3-4 more cups of flour one cup at a time using kneading hook, or knead by hand.

Turn out dough onto counter.

Grease mixing bowl thoroughly. Put dough back into mixing bowl. Flip it over or grease the top of dough, cover with towel and let rise in warm spot until almost doubled in size. (Depending on temperature this might be half-hour or an hour....)

Punch dough.

Divide in half.

Roll out one half into large rectangle about 12 x 20 inches, give or take. No need to flour table or counter, bread dough is very elastic and won't stick like pie crust.

Butter dough thoroughly by plopping butter here and there and then spreading it. Sprinkle with about a ton of brown sugar. Then sprinkle with about 2 Tablespoons cinnamon. (I really don't measure this I just liberally sprinkle sugar and cinnamon like crazy because there's no such thing as too much of either, is there?)

Roll up dough starting from narrower end and rolling tightly. Lift and fit into large round deep dish buttered pie pan or cake pan. Pinch ends together. Add a few slits around the top, 6 to 8 is usually good.

Allow to sit (proof) for about ten minutes.

Bake at 350 degrees until golden brown, time will depend on depth of your pan.

Top with cream cheese frosting while warm. Slice and serve warm or cold.

(Baking as a Danish roll like this keeps the cinnamon “rolls” softer and chewier).