**Cool Rise Sweet Dough/ Cinnamon Rolls**

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**Day 1: Sweet Dough**

3 cups AP flour

1 tablespoon dry yeast

¼ cup sugar

¾ teaspoon salt

¼ cup margarine

¾ cup warm water

1 egg

1. Measure flour into bowl, set aside.
2. Combine 1 cup flour, yeast (undissolved), sugar, salt into a large bowl. Stir well. Add margarine.
3. Add warm water. Beat until smooth.
4. Add ½ cup more flour and 1 egg. Beat.
5. Stir in remaining flour. Use just enough flour to make a soft dough which leaves sides of bowl. Turn out onto cleaned and floured counter.
6. Divide dough into half. Knead dough for 10 minutes.
7. Cover, label, and put in the fridge.

**Day 2: Cinnamon Rolls**

2 tablespoons melted butter

¼ cup sugar

2 teaspoon cinnamon

1. Roll dough into rectangle approximately 15 X 8 inches.
2. Spread melted butter on dough surface leaving 1 inch bare at the top all the way across.
3. Mix sugar and cinnamon together.
4. Sprinkle with cinnamon sugar mixture.
5. Roll up like pizza loaf.
6. Cut into one inch slices.
7. Put on parchment paper covered cookie sheet.
8. Cover completely, label, and put in the fridge.

**Day 3: Baking**

1. Preheat oven to 375 degrees.
2. Remove rolls from fridge.
3. Remove ALL plastic wrapping and save to take extra rolls home.
4. Bake 15-20 minutes.
5. Cool on cooling rack for 5 minutes.
6. Remove to serving plate.

**Optional Glaze**

1 cup powdered sugar

½ teaspoon vanilla

2 tablespoon milk

1. Mix well until blended and smooth.
2. Drizzle from spoon over warm rolls.