**Cinnamon Rolls**

**Dough**

1 cup lukewarm milk (microwave for 20-30 seconds as needed)

3 Tbsp melted butter

3 Tbsp. sugar

2 ¼ tsp. active dry yeast

2 1/2 cups bread flour

1 teaspoons fine salt

**Filling**

1/2 cup packed brown sugar

1 tsp. cinnamon

¼ cup butter, softened

pinch of salt

**Frosting**

¼ cup butter, melted

1 cup powdered sugar

¼ tsp. vanilla extract

1-2 Tbsp. water (as needed)

**Dough:**

In a large bowl, combine the milk, butter, sugar, and yeast and set aside.

Combine the flour and salt.

Pour the dry ingredients into the liquid ingredients and stir to combine until it is no longer lumpy.

Turn the dough out onto a lightly floured surface. Knead the dough for about 10 minutes and shape into a ball. *The dough should still be soft slightly sticky.*

Place in a large mixing bowl that has been lightly coated with nonstick spray and let rise for 2 hours, or overnight in the refrigerator, until doubled in size.

**Filling:**

To make filling, combine all the ingredients and mix together to form a paste.

**Assemble:**

Roll the dough out on a lightly floured surface, until it is 12 inches long by 8 inches wide. It should be approximately ¼ inch thick.

Spread the filling evenly on the dough. Make sure to spread to the edges.

Working carefully, from the long edge, roll the dough down to the bottom edge. Cut the dough into 6 slices, and place in a lightly greased baking pan. Cover and let rise until doubled in size, or overnight in the refrigerator.

Preheat the oven to 350 degrees. Bake for 20-30 minutes or until light golden brown.

**For the icing:**

For the icing, combine the butter, powdered sugar, and vanilla. Mix with a fork until smooth. Add enough water to form a smooth frosting. Spread over baked cinnamon rolls and serve immediately.

*Makes 6 rolls*