Residency Cinnamon Rolls

by Ryan and Amity Heyborne

When Ryan was interviewing for residency programs, I (Amity) tried to make a special welcome-home treat that would be fun to eat while we chatted about his time on the road.

SERVES
14 rolls

Ingredients

- 2 packages yeast (about 4 ½ tsp total)
- 1 tsp sugar
- 1 cup warm (not hot!) water
- 1 can evaporated milk, at room temperature
- 2/3 cup melted butter (10 2/3 Tbsp.)
- ¾ cup sugar
- 4 teaspoons salt
- 6 to 8 cups flour (closer to 8)
- Butter, for spreading (approx. ½ c.)
- Raisins
- Cinnamon-sugar mix (1 ½ c. sugar, 3 Tbsp. cinnamon)
- Brown sugar

Method

1. Mix the first three ingredients with a mixer.
2. Add the next five ingredients to make dough.
3. Let it stand for 10-15 minutes.

4. Turn the dough onto floured surface and knead vigorously by hand or use a dough hook, until smooth and elastic.
5. Slap the dough on a counter or table surface several times to remove air bubbles.
6. Place in a large greased bowl, grease the top, and place in a warm (not hot!) oven for an hour.
7. On floured surface, roll out dough in the shape of a rectangle.
8. Spread liberally with butter (it does not have to be melted).
9. Sprinkle with raisins and lots of cinnamon-sugar mix and a little brown sugar.
10. Roll up and slice into 1 ½ inch slices.
11. Heat oven to 400 degrees and then down to 350 degrees.
12. Lay the slices sideways in a greased 9x13 inch pan and bake for 15-20 minutes.
13. When rolls are done, frost immediately with cream cheese frosting.

Notes

Cream Cheese Frosting: 1 package powdered sugar Evaporated milk (regular milk works too) ½ cup butter, melted 1 8-ounce package cream cheese, softened