



Cinnamon Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough

* 1 cup of water (80°F) * 1 egg * 1/4 cup of butter, softened * 3 1/2 cups of all purpose flour * 1 tsp salt * 1/3 cup sugar * 1 1/2 tsp quick active dry yeast

Filling

* 1 cup of brown sugar * 2 tbsp of ground cinnamon

Instructions

1. Measure all dough ingredients carefully, and mix everything together. Place the dough in a warm place for an hour or until the dough is doubled.
2. Roll the dough flat and sprinkle brown sugar and cinnamon evenly on the dough.
3. Roll up the dough and cut it into pieces.
4. Bake at 350°F for 35 minutes.