

Grandma Jo's Rolls:

Makes 2 round cake pans with 8 rolls each-16 total rolls

Put in Mixing Bowl:

1/4 cup Crisco

1/4 cup sugar

1/2 tsp. salt

Scald 1 cup milk and add to bowl and mix.

Add 1 package of yeast to 1/4 cup hot water, stir and then add to bowl.

Beat 1 egg and add to bowl.

Slowly add 3 1/2 cups flour and beat until dough is Mixed-it's supposed to be soft and sticky! (Don't over mix!) Cover and set in warm place to rise until doubled in size.

Roll out on floured surface 1/2 inch thick and cut with round cookie cutter. Brush with melted butter and use a knife to help you fold in half. Cover and let rise again until puffy. Bake at 400 for 8-10 minutes.

For Cinnamon Rolls:

1) Make above dough and let rise until double in size.

2) Use half of dough to roll out on floured cloth to a 1-foot oblong circle 1/2 inch thick.

3) Brush with melted butter.

4) Mix about 1/2 to 3/4 cup brown sugar, 2 Tbls. white sugar, just a hint of nutmeg, and 1 T. cinnamon and spread over dough.

5) Roll it up and cut it into number of rolls you want to put in pan. (If you use a round cake pan, 8 is good in each of your 2 round cake pans)

6) Put cake pan on stove top very low heat and add 2 Tbls. Butter, 2 Tbls. Karo syrup, and about 1 cup brown sugar. If too thick, add more butter and syrup.

7) Place cut rolls in pan, cover and let rise until doubled in size.

8) Repeat the process for your second round cake pan of cinnamon rolls!

9) Bake at 375 for about 15-20 min.

(In my photo on IG, I used a cast iron biscuit pan that held only 7 bigger rolls. I made the cake pan of sticky sauce on the stove top, then just used a spoon to put some in each of the cast iron biscuit holes. Then I put one cut roll in each hole, let it rise, and baked it!)



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