

Whole Wheat Cinnamon Rolls

Makes 30 Cinnamon Rolls

6 cups fresh milled whole wheat flour
1/2 cup powdered milk
1/2 cup dry instant potato flakes
2 Tbsp. vital wheat gluten
2 Tbsp. instant yeast
2 Tbsp. salt
Mix all dry ingredients together. Stir well.

In mixing bowl:
5 cups hot tap water
2/3 cup canola oil or melted butter
1 cup sugar or honey
Add dry ingredients and mix for one minute.

4 eggs (add eggs after the dry ingredients are mixed with the wet ingredients.)

Mix on speed 1 or low speed for 3 to 4 minutes. Add approximately 6 cups of white flour or enough to make a firm dough. The dough should be a little bit sticky to the touch.
Knead on speed 2 for 6 minutes. The gluten will develop in the dough and the dough will lose the stickiness. The dough will be soft. If it is heavy just add a small amount of water (about 1/4 cup) and mix 2 minutes more.

Let the dough raise for 25 minutes or until doubled in size.

Cut the dough in half and roll 1/2 of it in a long rectangle. Spread with melted butter and top with sugar and cinnamon mixture. Roll dough into a long roll from back to front. Cut the roll with dental floss in 1" lengths and put 12 rolls on a jelly roll pan.

Putting only 12 rolls on a pan gives the rolls room to spread out and raise so the middle does not spiral upward.

Let raise until doubled in size. Bake at 350 degrees for 25 minutes, or until medium golden brown.

Creamy Frosting

1 2 lb. bag of powdered sugar
1 cube of butter (softened not melted)
1 can of evaporated milk

Pour 1/2 of the bag of powdered sugar and the softened butter into the mixing bowl. Mix on low speed, add evaporated milk a small amount at a time, and the remainder of the powdered sugar alternately until the mixture becomes silky with nice peaks.

Enjoy!