

Cinnamon Buns

Yield: 24 cinnamon buns

2 tablespoons active dry yeast
3 cups warm water
1 cup butter, at room temperature
1 cup granulated sugar
3 eggs, beaten
1 teaspoon vanilla
1 teaspoon salt
8-10 cups flour
1 cup butter, almost completely melted
1 cup brown sugar
1-2 tablespoons ground cinnamon
raisins (optional)
pecans (optional)

For the sauce:

1 1/2 cups butter
3 cups brown sugar
1 1/2 cups whipping cream

Combine the yeast with the water in a small bowl, set aside. In the bowl of a stand mixer, fitted with the paddle attachment, cream together the room temperature butter and granulated sugar until smooth. Beat in the eggs, vanilla and salt until combined. Add the yeast mixture and mix well.

Working with 1-2 cups at a time, stir in the flour until the dough pulls away from the sides of the bowl. Remove the paddle attachment and connect the dough hook; knead for 1 minute. Transfer the dough to a large oiled bowl. Cover with a damp kitchen towel and let rise for one hour.

On a lightly floured surface, shape the dough into a large 14- x 26-inch rectangle. Spread the melted butter over the top, making sure to reach the edges. Sprinkle evenly with the brown sugar and cinnamon, along with the optional raisins and pecans. Roll into a log and cut into 24 pieces. Place each roll cut side up into three 9- x 13-inch pans, 8 rolls in each pan.

To prepare the sauce:

In a medium saucepan, bring the ingredients for the sauce to a boil. Turn down the heat and simmer until slightly thickened. Pour equally over the rolls.

Bake the rolls for 20 to 30 minutes. Remove from the oven and turn out onto cookie sheets or serving platters so that the sauce runs down over the "tops" of the cinnamon buns. Serve warm.

Source: Jodie, reader of Pennies on a Platter

<http://penniesonaplatter.com>

