

Cinnamon Rolls



These cinnamon rolls are very easy to make. I used the dough in the Red Bean Bun recipe which uses the water roux method. The texture of these rolls are very soft and so yummiie. The nicest thing is the smell of the roll when baking...smell SO good.

Ingredients:



1 bread dough from here

Filling

1/3 cup chopped pecan

1/3 cup raisin

2 teaspoon cinnamon

2 tablespoons sugar

1 tablespoon butter

Glaze

4 tablespoon powdered sugar

2 tablespoon water

1/4 teaspoon vanilla extract





Method:

Open the bread dough in a rectangle of approximately 12 x 8 inches. Spread the butter, then sprinkle the cinnamon and sugar. Gently cover the rectangle with the chopped pecan and raisin. Roll it like a Swiss roll and cut the roll in 16 pieces and set in pan.

Cover with a clear plastic film and leave in a warm place until the dough have double its size.

Bake in a pre heat oven at 350F for 15 to 20 minutes.

Once the rolls baked, remove them from the pan and place in a wire rack. In the meantime, mix all the ingredients of the glaze together and brush the glaze mixture over the warm rolls.

Serve slightly warm.



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a great week!***