**Cinnamon Rolls**

2 ¾ c flour

¼ c sugar

2 Tbsp. butter

1 egg

2 ¼ tsp yeast

½ c hot water

¼ c whole milk

1 tsp salt

Filling:

¾ c brown sugar

¼ c butter

1 Tbsp. cinnamon

¾ tsp. vanilla

Preheat oven to 200°F

In your 1 cup liquid measuring cup add ½ cup HOT water and yeast, set aside. In your bosh mixer add flour and salt. In your glass liquid measuring cup add sugar, butter and milk and heat in microwave until mixture is hot and butter is melted (about 1 min and 30 seconds). Add the milk mixture and yeast to the flour and salt. Have the dough hook attachment on your bosh and mix. Add egg and mix until dough pulls away from the sides of the mixer. Knead dough on a lightly floured surface for 3-4 minutes. Cover dough with clean rag and let rest for 5 minutes.

Roll out dough with rolling pin into a rectangle until ½ inch thick. Prepare the filling by combining all the ingredients in a small mixing bowl EXCEPT for the butter. Melt butter in microwave for 15-20 seconds and spread with pastry brush on rolled out dough. Sprinkle filling mixture evenly over dough. TIGHTLEY roll dough and cut into 12 portions using dental floss.

Place rolls in a greased 9x13 cake pan and gently press a piece of aluminum foil over the rolls and place in oven. TURN OFF OVEN and leave covered rolls to rise for 20 mins.

Once timer has gone off turn oven on to 375°F and bake for 15-18 mins. Remove from oven and LET COOL before frosting.