THE J.M. SMUCKER Co

Cinnamon Sweet Rolls

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	12	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) milk, room temperature
- 1 egg, beaten
- 1/4 cup (50 mL) butter, softened
- 3 1/2 cups (875 mL) **Robin Hood®** Best for Bread White Flour Homestyle White

  Robin Hood® Best for Bread Homestyle White Flour

- 1/4 cup (50 mL) granulated sugar
- 3/4 tsp (3 mL) salt
- 1 3/4 tsp (8 mL) bread machine yeast
- **Filling:**
- 3/4 cup (175 mL) packed brown sugar
- 1 1/2 tsp (7 mL) cinnamon
- 1/4 cup (50 mL) butter, softened
- 1 cup (250 mL) chopped pecans

Directions

Step 1:

Dough: Add ingredients to bread machine, in order according to manufacturer's directions. Select white dough cycle. Remove dough from pan. Cover and let rest 5 minutes.

Step 2:

Filling: Combine brown sugar, cinnamon and butter in a small mixing bowl. Mix well. Roll out dough on lightly floured surface to 15" x 10" (37 cm x 25 cm) rectangle. Spread brown sugar mixture evenly over dough. Sprinkle pecans on top. Roll up tightly from long side. Pinch edges together to seal. Cut roll into 12 slices. Place in greased 9" x 13" (3 L) baking pan. Cover with tea towel. Let rise in warm place until doubled in size (45 to 60 minutes).

Step 3:

Preheat oven to 375°F (190°C).

Step 4:

Bake, in preheated oven for 20 to 30 minutes, or until golden. Cover with foil if becoming too brown. Cool 5 minutes in pan, then remove to a wire rack and enjoy warm or cool completely.

Images

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