

Overnight Cinnamon Rolls

2 cups Flour

1 tablespoon Yeast

1 cup + 2 tablespoons Milk, warm

1/4 cup Sugar

1/4 teaspoon Salt

1 Egg, beaten

6 tablespoons Butter, melted (not hot)

1 1/2 cups Flour

Filling:

1/2 cup Butter, softened

1/3 cup Brown or White Sugar

2-3 tablespoons Cinnamon

Frosting:(This makes a lot)

4 tablespoons Butter, softened

8 Ounces Cream Cheese

2 cups Icing Sugar

1/4 cup Heavy Cream

Cream in the order given.

Combine the first group of ingredients.

Stir in the milk.

Mix in the sugar, salt and egg.

Stir in the butter, followed by the flour. Mix until the dough is sticky but pulls away from the sides in a ball.

Cover. Let rise for 1 1/2 hours.

Roll dough 1/4 inch thick, 12 by 18 inches.

Smear with butter, and sprinkle with sugar and cinnamon to the edges.

Roll along the long edge, cut into 12, and put into a greased 9 by 13 pan, or 2 greased 9 inch round pans.

Cover and refrigerate overnight.

Let rest for 1 hour in a warm place before baking.

Bake at 350F for ~35 minutes.