

Grandma Fisher's Cinnamon Rolls

For the rolls:

2/3 cup, plus 1 tablespoon sugar
1 cup warm water
2 packages dry yeast
4 whole eggs, beaten
2/3 cups butter, melted
1-teaspoon salt
3/4 cup mashed potatoes (homemade)
4 cups bread flour
2 cups all-purpose flour

For filling:

3/4 cup dark brown sugar
2 tablespoons cinnamon
6 tablespoons butter, melted

For Maple frosting:

7 T unsalted butter
1/2 cup light brown sugar
1/3 cup maple syrup
1/4 teaspoon salt
2 T light cream
1 teaspoon vanilla extract
2 1/2 - 3 cups powdered sugar

For rolls, mix together 2 teaspoons sugar, warm water, and yeast. Let stand for 5 minutes. In large bowl, mix remainder of roll ingredients and gently add the yeast mixture. Cover dough and let rise until doubled. (Approximately two hours.)

Prepare filling while dough is rising. In small bowl, mix together brown sugar and cinnamon. Once dough is finished rising, roll out on lightly floured surface into a thin 12 x 20" rectangle. Spread with melted butter, brown sugar/cinnamon mixture.

Roll up jelly-roll-style, starting at wider end. End up with a fat log, about 12-inches long. Cut rolls in 2" intervals.

Place slices 2" apart on greased baking sheet. Let rise for 1 hour and 15 minutes. Bake at 350-degrees for 20- 25 minutes or until golden brown. Allow to cool before applying frosting.

For maple frosting melt butter with maple syrup, brown sugar and salt and bring to a boil, stirring constantly. Reduce heat to medium-low and cook for about 3 minutes until sugar is dissolved. Remove from heat and let cool. Pour cooled syrup mixture into bowl and gradually add in 2 1/2 cups of powdered sugar, cream and vanilla. Beat until smooth. Spread onto cooled rolls.