

Recipe for Cinnamon Rolls

- (1) Mix together with a wooden spoon in a large bowl:

½ cup warm water
2 Tablespoons dry yeast
1 Tablespoon sugar



- (2) Wait 10 minutes and then add:

1½ cups warm milk
½ cup sugar
2 teaspoons salt
2 eggs
½ cup butter
7-8 cups flour



- (3) Mix it together. Then take it out of the bowl and put it on a plastic cloth that has some flour on it. Add a little more flour when needed so it doesn't stick to your hands. Knead the dough with both of your hands for 5 minutes.

- (4) Put a little oil in the (clean) bowl. Then put the dough in it. Turn the dough so that it gets oil all over it.

- (5) Cover the bowl with a damp cloth. Put it in a warm place to rise.

- (6) After about 1-2 hours take the dough out. Divide it into two parts. Work with half of the dough at a time on the plastic cloth.

- (7) Use a rolling pin to flatten the dough. It should be about 1-2 centimeters thick.

- (8) Spread soft butter all over the dough.

- (9) In a small bowl mix together some sugar and cinnamon. Sprinkle some of that mixture over the dough.

- (10) Roll the dough up.

- (11) Grease a metal or glass pan and put the dough in it. You can shape it in one or two ways:

(a) Make a circle out of the rolled up (uncut) dough.

(b) Cut the rolled dough every 2-3 cm and lay the pieces flat.

- (12) Cover the pans with a damp cloth. Put them in a warm place to rise.

- (13) When the dough has risen (after about 30-45 minutes), put it in the oven for about 25 minutes.

Bake at 375° (F) in America
or at 190° (C) in Kurdistan or Europe.

- (14) Eat it when it's warm. It's delicious!

