



Sourdough Cinnamon Rolls

Recipe from *The Amish Cook at Home*,
by Lovina Eicher with Kevin Williams.



Sourdough Bread dough, prepared through first rise
6 tablespoons margarine or butter, softened
1 cup packed brown sugar
3 teaspoons ground cinnamon*

Icing**
½ cup margarine or butter, softened
1 teaspoon vanilla extract
4 cups sifted powdered sugar
½ cup milk

After the dough has risen overnight, punch it down, divide it in half, and form two balls of dough. Take a ball of dough and roll it out as thin as possible on a floured surface. Brush the dough with half of the melted margarine. Sprinkle half of the brown sugar evenly over the dough, then sprinkle with half of the cinnamon.

Roll up the dough like a jelly roll. Cut each roll into slices ½ to ¾ inch thick. Place the slices ½ inch apart in a buttered jelly roll pan, cover with waxed paper. Repeat with the remaining ball of dough and remaining margarine, brown sugar, and cinnamon. Let rise for 4 hours.

Preheat the oven to 350°F. Bake the rolls until golden brown, about 20 minutes. Remove from the oven and let cool slightly while making the icing: Cream the margarine with the vanilla and 1 cup of the powdered sugar in a medium bowl. Gradually add the milk and the remaining powdered sugar and stir until smooth. Drizzle over the warm cinnamon rolls and serve immediately.

*You can mix the spices up a lot, for more variety and flavor. A little cardamom is especially nice, but I often add a little fresh-ground nutmeg in too — hard to go wrong. A few raisins scattered in are also nice.

**Cook's note: This seemed to make a lot more than I needed, so you may want to either halve the batch or be prepared to have enough for a second batch of rolls when your feeding cycle begins again in a few days.