

Whole Wheat Cinnamon Rolls.

3 cups whole-wheat flour
3 cups white flour
2 packages/ tablespoons dry yeast
2 teaspoons salt
3 eggs
2 cups scalded milk
1 cube butter
1 cup honey

1 cup raisins
½ stick softened butter or margarine
1 cup brown sugar
4 tablespoons cinnamon

In a large bowl, put scalded milk, eggs, salt, honey, and butter. Mix together and make sure that ingredients are warm but not hot. Mix in dry yeast and let sit 10 minutes to give the yeast a chance to start foaming. Add whole wheat flour and mix in with wooden spoon. Slowly add white flour until mixture won't take any more, then turn out and knead, adding more flour as needed.

Divide dough in half. With a rolling pin on a floured surface, roll dough into a rectangle about 18" X 14". Spread the softened butter evenly over the dough, then sprinkle sugar, cinnamon, and raisins over the top. Roll dough into a long tube. Put on top of a floured cutting board and cut into 12 rolls (each about 2" thick). Place rolls into a greased 9 X 13 pan, cover and put in a warm place to rise until double (about 2 hours).

With the other dough, you can either repeat the above if you want more rolls, or divide again in half and shape for two loafs of bread.

Bake uncovered at 400 until golden brown (about 30-45 minutes).

Rum Glaze (optional)

1 cup powdered sugar
1 Tablespoon vanilla
1 tablespoon Meyer's dark rum

In a small mixing bowl, add vanilla and rum to the powdered sugar. Stir with a whisk until glaze is smooth. You can add more sugar or rum until the consistency is the way you want it. Spoon onto top of warm rolls before serving.

