**Cinnamon Rolls**

**Makes 6**

**Dough**

1 cup lukewarm milk (microwave for 20-30 seconds as needed)

2 ¼ tsp. active dry yeast

3 tablespoons brown sugar

2 tablespoons butter, melted

2 1/4 cups flour

1 teaspoons fine salt

**Filling**

1/2 cup packed brown sugar

1 tsp. cinnamon

3 Tbsp. butter, softened

**Frosting**

¼ cup butter, melted

1 cup powdered sugar

1-2 Tbsp. water (as needed)

**Dough**

Place all the dry ingredients into a bowl, and the wet ingredients into a separate bowl. Pour the wet ingredients into the dry ingredients and stir to combine.

Turn the dough out onto a lightly floured surface. Knead the dough for about 10 minutes and shape into a ball. *The dough should still be soft slightly sticky. You may need to add an extra ¼ cup flour while kneading if the dough is too sticky.*

Place in a large mixing bowl that has been lightly coated with nonstick spray and let rise for 2 hours, or overnight in the refrigerator, until doubled in size

**Roll the dough:**

Roll the dough out on a lightly floured surface, until it is 12 inches long by 8 inches wide. It should be approximately 1/4 thick.

**Filling/Fill the dough:**

To make filling, combine the brown sugar and cinnamon in a bowl. Spread the softened butter over the surface of the dough, then sprinkle the brown sugar and cinnamon evenly over the surface.

Working carefully, from the long edge, roll the dough down to the bottom edge. Cut the dough into 6 slices, and place in a lightly greased baking pan. Let rise for overnight in the refrigerator, or until doubled in size.

Preheat the oven to 350 degrees. Bake for 20-30 minutes or until light golden brown.

**For the icing:**

For the icing, combine the butter and powdered sugar. Mix with a fork until smooth. Add enough water to form a smooth frosting. Spread over baked cinnamon rolls and serve immediately.