

# Tim Farmer's Country Kitchen

## **CINNAMON ROLLS**

*1 package dry yeast  
¼ cup warm water  
2 tablespoons honey  
1 ¼ cup warm milk  
4 tablespoons butter  
2 eggs  
1 1/2 teaspoons salt  
5 cups flour*

Mix together yeast, water, honey, milk and butter and let sit for 5 minutes until bubbly. Add eggs and salt until combined. Add 5 cups of flour, 1 at a time, until becomes a tacky dough. Knead for 10 minutes and place in oiled bowl and cover with damp towel to rise for 1 hour.



*1 stick butter, melted  
1 ½ cups brown sugar  
¼ cup raisins  
¼ cup pecans  
Cinnamon*

Roll out dough until a flat rectangle. Cover with butter and top with sugar, raisins, pecans and cinnamon. Roll up tightly and cut into 12 sections. Place in dutch oven, or pan and bake 350 degrees for 45 minutes, or until golden brown and cooked through.

### **Icing**

*1 stick butter, melted  
½ - 1 cup powdered sugar  
2 tablespoons honey*

Stir together until smooth and top cinnamon rolls after baked.

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