

Gladys Cline's rolls

Recipe has been doubled (makes 9x13, 2 round plus couple of mini loaves.)

** { Pre-melted 2/3 c. margarine (10 2/3 tablespoons)
4 cups milk
1/3 cup sugar
1/3 cup honey (or another 1/3 cup of sugar if you don't have honey)
1 cup of water
2 teaspoon salt

(Slightly heat these first ingredients and let cool to good lukewarm)

- With mixture at lukewarm temperature, dissolve 2 packages of dry granulated yeast
- Beat 2 eggs & add them to the cooled ingredients above
- Add 11-12 cups flour (some "better for bread" (baking) and some wheat flour). The goal is to make it thicker than pancake batter and no longer "wet").
- Pour onto floured surface (2 cups down and around the area – more in a container if needed) & knead down well using heels of hands and keeping flour underneath (until it isn't sticky & you can put it back in the pan – greased again on the sides before pouring it back in, if possible - in which you heated the ingredients.)
- Cover & put in a warm place. If you want, turn the oven on for 3-5 minutes at 100 - 200 degrees F and put it in there after turning off the oven.
- Let rise until getting close to double in size (60 to 90 min.)
- Knead bread again to get the air bubbles out, then make into shapes.
- Grease all pans used, **including mixing bowl for letting them rise!**
- For pan rolls, pinch off a hunk & put in a greased pan.
- For cinnamon rolls, create TOPPING by melting 2/3 stick of butter or margarine in the pan and then adding 1 1/2 cups of brown sugar on top of that, mixing thoroughly and then putting in the pan; then put in pecans (1 cup - 1.5 cups) on top of that.
DOUBLE THIS IF ONLY DOING CINNAMON ROLLS!
- Roll dough into a large rectangle (roll this THIN.) Butter the rectangle like you'd do toast and then sprinkle white sugar & cinnamon on top, spread it around with a knife and cut into several sections. Roll each one up, length-wise, pinch the ends together and cut into 3/4 " portions. These are the rolls that you put in the pan.
- **Let rise again (about 30 minutes).**
- Bake in the oven at 350 degrees & switch shelves half way through so they brown on the bottom (and rotate the pans 180 degrees so they bake evenly front and back.) Bake 15-20 min. for pan rolls, longer - watch for browning - for cinnamon. **PUT COOKIE SHEETS UNDER PANS (OR FOIL ON BASE OF OVEN) SO JUICES DON'T RUN OVER!**
- When they're brown on top, they're done (8643 oven MUCH slower than Mom's!)
Turn cinnamon rolls over & scrape remaining syrupy mixture onto them.

** *Mom (Marilyn Cline) Long puts all ingredients together, just barely warm (lukewarm), adds the yeast and immediately adds the flour*

UPDATED: 12/2020

INGREDIENTS IN TOTAL

4 cups milk
1/3 cup sugar
1/3 cup honey
2/3 c. margarine (10 2/3 tablespoon)
2 teaspoons salt
2 packages of dry granulated yeast – **check the date to make sure it's okay!**
1 cup of water
1 1 cups flour (some baking - "better for bread" - some wheat flour)
2/3 stick of butter or margarine
1 1/2 cups of brown sugar
1 1/2 cup of pecans (optional, for topping)

Additional flour and butter/margarine for greasing, buttering and flouring ☺