



FRANKO'S FAVORITES

CINNAMON ROLLS

Scald 1 ½ cups milk (just bring to a boil). Pour into a large bowl and add ¼ cup sugar, 2 tsp. salt, ¼ cup shortening. Stir until shortening melts. Cook to lukewarm. Meanwhile, dissolve 1 tsp. sugar in ½ cup lukewarm water. Over this, sprinkle 1 pkg. active dry yeast. Let stand for 10 minutes. Then stir with a fork. Add to lukewarm milk mixture the yeast mixture, 1 well beaten egg and stir well. Beat in 3 cups all-purpose flour. Then add another 2 to 2 ½ cups flour. Work in last of the flour with a rotating motion of the hand. Turn dough onto a lightly floured board (or countertop) and knead until smooth and elastic (about 5 minutes). Shape into a smooth ball. Place dough in a lightly greased bowl; grease the top slightly. Cover and let rise until doubled in bulk, about 1 ½ hours. Keep the dough in a warm place (80 degrees is ideal). Punch down and divide into 2 smooth balls. Cover and let rest for 10 minutes. Roll each ball to an 8"x12" rectangle. Brush with melted butter. Combine 1 cup lightly-packed brown sugar, 1 ½ tsp. cinnamon and ½ cup raisins. Sprinkle this mixture over the two rectangles of dough. Starting from longer side, roll each up like a jelly roll; seal. Cut the rolls into 1" pieces and place in large greased muffin tins, cut side down. Brush the tops with milk. Cover and let rise until doubled in bulk, about 45 minutes. Keep warm. Bake in preheated 375 degree oven for about 25 minutes. Remove from pans at once to prevent sticking. Makes 2 doz. rolls.