

Old Fashioned Sourdough Cinnamon Rolls - Mike Hendriksen

Dough:

1 cup starter
1-1/8 cups warm water
1/4 cup oil
1/4 cup sugar
2 tsp salt
1 tsp lemon juice
1 T yeast
4 cups flour

Filling:

2 T ground Cinnamon mixed with 1 cup sugar
1/2 cube melted butter or margarine

Topping:

1/8 cup milk
1 T soft butter or margarine
2 cups powdered sugar
1 tsp vanilla

Mix ingredients for dough together and make a soft and slightly sticky dough, kneading for about 5 minutes. Let rest while you melt the butter and mix the cinnamon and sugar for the filling. Punch down dough and roll out to a rectangle about 30 inches by 12 inches. Spread the melted butter across the surface of the dough, distributing with a tablespoon over the surface evenly. Sprinkle the cinnamon and sugar mixture over the buttered surface. Roll up from the long side. Cut into 1-1/2 inch pieces. Place into a warm, well oiled 14-inch Dutch oven and let rise 30 minutes, or until about double in bulk. Bake with approximately 2/3 of the heat on top and 1/3 on the bottom for 20-25 minutes. Mix the topping while baking and drizzle the topping over the cinnamon rolls while still very hot. You will love these!