

Ingredients

1 Tbls Yeast (or one packet if going that route)
1/4 cup very warm (~110°)water with a tablespoon of sugar dissolved
1 1/4 cup milk
1 egg well beaten
1/3 cup white sugar (or brown if you're so inclined)
1/2 cup oil
1 Tbls mashed potatoes (or instant flakes)
1 tsp Salt
4 cups flour

Makes 12 rolls

1. Dissolve the yeast in the warm water.
2. Mix Milk, Egg, Sugar, Oil, Potato and Salt until thoroughly blended.
3. Add the dissolved yeast and mix well
4. Gradually add flour until the dough is a consistency to handle
5. Knead the dough for 10-15 minutes and then put in a warm place to rise until doubled
6. Lightly knead down the dough and roll out to a 1/2" thickness (approximately 12x18" square) on a floured surface.
7. Soften a stick of butter and distribute evenly on the rolled out dough leaving about an inch on the short side unbuttered (at the far end)
8. Sprinkle 1+ cup of brown sugar across the butter, make sure it's all covered. (Ed. Not sure there's such a thing as too much brown sugar in this step).
9. Generously sprinkle ground cinnamon across the buttered surface
10. Starting at the short end that's buttered, roll up the dough as tightly as possible without tearing it. When you get to the unbuttered end, dip a finger in water and run it along the unbuttered part and then pinch the dough together to close the roll.
11. With a good bread knife, cut the resulting roll into one inch slides and place on a greased baking pan.
12. Put the pan of rolls in a warm place and let rise until doubled in size.

While that's going on the true believers will melt enough Crisco in an electric skillet to make a 3"-4" deep pool and heat it up to 375°. When the rolls have risen, slide 3 or 4 into the Crisco (want to be sure the the oil doesn't cool off to much by adding too many rolls. They'll pop to the surface and as the bottom side turns brown, flip them over to fry the other side. When they're a pleasant golden brown, pull them out and put them on several sheets of paper towel to drain. As soon as they're cool enough to frost (still warm - see below for frosting recipe), frost them and prepare to hold of one and all who will try and eat the entire production at one sitting.

Healthy heretics will bake the rolls for approximately 20 minutes at a preheated 350° instead of frying them. Same frosting and crowd management guidance applies.

Frosting

1 cup powdered sugar

2 Tbls cream cheese

A couple of squirts of lemon juice from those little plastic lemons you can't always find anymore.

Dash of milk for consistency

Blend the powdered sugar and softened cream cheese well. Add enough milk (not much usually) to get a good spreading consistency. Add a few squirts from that plastic lemon (I've tried using juice from a fresh cut lemon and it doesn't quite taste the same....). Apply while the rolls are still warm and frosting will melt and drizzle into every nook and cranny.