



## Grandma Hammond's Famous Cinnamon Rolls

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### INGREDIENTS

2 cups warm water  
2 tbsp. yeast  
3/4 cup sugar  
1 tbsp. salt  
2 eggs  
2/3 cup oil  
3 cups flour  
Margarine  
Brown Sugar  
Cinnamon  
Raisins

### DIRECTIONS

Let Yeast dissolve in the warm water. Combine ingredients with a mixer. Add 3 cups of flour and beat well. Add enough flour to make a dough that is sticky but that you can handle. Let rise until double. Cut dough in half. Using one half at a time, press out into a rectangle with your fingertips until about 1/2" thick. Spread softened margarine over dough. Sprinkle with brown sugar, cinnamon, and raisins that have been boiled and drained. Roll up and cut about 1 1/2" thick, using a piece of string and looping it around the roll to slice. Bake at 375 degrees for 15-20 minutes. Make a thick powdered sugar frosting using water, vanilla, and powdered sugar. Frost while warm.

### NOTES

No Hammond kitchen should be without Grandma's famous cinnamon roll recipe! Do you see her at the kitchen table with the big yellow bowl full of dough. What lucky kids you are!