

Lenore's Cinnamon Swirls – *Black Ice*, by Linda Hall

Her cinnamon swirls are basically regular cinnamon buns only tiny. You can use this recipe to make regular sized cinnamon rolls, but Lenore makes hers quite small, so she can feed a lot of B&B guests. She thinks they look nice in a basket on her table.

The dough:

4 to 4 ½ cups flour
5 tsps. yeast
2 TBs. honey
1 tsp. salt
½ tsp. baking soda
¾ cup vanilla or plain yogurt
¾ cup milk
½ cup water
1/3 cup vegetable oil

Mix together 1 ½ cups of the flour, yeast, salt and baking soda.

Warm the yogurt, honey, milk and water. (Lenore puts these ingredients into her 4 cup glass measuring cup and into the microwave for a minute or two.) Add these wet ingredients to the dry ingredients and beat with an electric mixer until well blended.

Gradually, stir in the remaining flour and knead on a floured surface until dough is smooth and elastic.

Place the dough in a greased bowl, turning over and over to cover with oil. Cover and let rise in a warm place until doubled. This will take about 30 minutes to an hour. (Lenore puts the bowl right into a warm oven.)

When dough is doubled, punch down and roll on a floured surface with a rolling pin until a rectangle about six inches wide.

The filling:

1 cup brown sugar
3 TBs. cinnamon
½ cup softened butter (Lenore reminds you to please use real butter and not margarine.)
¼ cup maple syrup (Lenore says that real maple syrup is the only syrup that should be used. She says if you don't have the real stuff, just leave it out.)
handful of raisins
handful of pecans or walnuts

Mix all of these ingredients together and spread on the dough. Then roll up, cut into 1 inch slices, place on greased cookie sheet and let rise for about 45 minutes.

Preheat oven to 400

Bake for 10 – 15 minutes until lightly golden

The Icing:

You thought you were finished? Lenore says the icing is what makes these little gems

¼ cup butter (again, use the real stuff.)

1 ½ cups icing sugar

½ cup cream cheese

½ tsps. vanilla

Beat these ingredients together until light and fluffy. When rolls are still warm, drizzle generously with the icing.

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