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Semi-Finalist



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Gramma Annie's Cinnamon Rolls

Recipe Number: 65

Cook time: 20 - 25 min utes

Prep time: 2 + Hours

Oven Temp: 375°

INGREDIENTS:

4 cups water

4 Tablespoons butter, oil, lard or shortening

½ cup sugar

3 packages yeast

flour

oil for coating bowl

2 cups brown sugar

1 cup butter

4 Tablespoons corn syrup

butter

cinnamon



DIRECTIONS:

To make Gramma's buns, do exactly the same thing only don't add the goop and bake 12-15 minutes at 400°.

Make sure you have lots of flour.

Boil 4 cups of water (2 cups for a little wad). Get out big bowl. Put 4 tablespoons of lard, butter, oil or shortening in bowl. Pour water over whatever you put in bowl and let cool.

Stir in ½ cup sugar with whatchamacallit. Add 3 packages of yeast and stir with whatchamacallit. Wait until bubbles come up. Go out and talk to somebody. Add flour until it is thick making a light sponge. Stir with the whatchamacallit until all lumps are gone. Cover and let it set until it is fluffy. Refill flour thing.

Put lid some place so cat doesn't lay on it. Add flour to stuff until it is so thick you can't stir it with the whatchamacallit. Put flour on the counter. Put dough on flour. Put bowl somewhere so the cat doesn't get to it. Put whatchamacallit in the sink – you are finished with it!

Knead the dough, adding flour, until the dough is soft and not sticking to counter, but little sticky to touch. Put oil in bowl and mix it all around. Put dough back in bowl. Flip it so the side that has oil on it is up and put lid on it. Let it rise in a warm place until it lifts the lid – if you use a lid.

Get out a pan for the goop. Melt 2 cups brown sugar and 1 cup butter on the stove with a wooden spoon. Stir in 4 tablespoons corn syrup. Make cinnamon-sugar. Check dough. Change channel to 6 for Marsha Warfield and Golden Girls. Get pans out of old, cluttered cabinet. Spoon 1 spoonful into each pan until all goop is gone. Spread with a spatula on the bottom of the pan. Scrape goop pan.

Get out butter and rolling pin. Get dough out and divide into four parts. Put a little flour on counter. Put dough on flour, then flip and roll out so it is about 10 inches by 12 inches. Smear butter on dough. Shake cinnamon-sugar on buttered dough. Roll up dough. Pinch ends and the edge of dough. Divide roll in half then each half into half. Divide the fourths into thirds. Put the rolls into the pan three by four. Put pan into oven and do next. Let the rolls grow until they touch each other.

Take them out and preheat the oven to 375°-400°. Sent dingy for 25 minutes. Yell for electricity. Sit & shiver. Let rolls cook until golden brown. First batch 25-30 minutes. Second batch 20-25 minutes. When done, remove from oven and set on counter. Put others in. Put foil on a cookie sheet. Put cookie sheet and foil on pan. Flip it all. Scrape goop off bottom and put on rolls. Put water in pans. Extra goop will get really hard. Let cool for awhile and eat.

STORY:

My Gramma Annie made the best cinnamon rolls and buns. During one visit with her when I was 12, I asked to make cinnamon rolls. I wrote down everything we did on 16 pages 2 inches by 4 inches including yelling for electricity because it went out and changing the channel on the TV. Pushing the cat off the counter became part of the recipe! Gramma had technical terms for her utensils. Terms like whatchamacallit which is really a whip and a doohickey which is really a spatula for spreading. Using Gramma's recipe always brings a smile to my face. Those 16 little green pages are a little worn now, dough splattered. Our dog got the pages once and so there's a tooth hole here and there. Gramma has passed now. I'm so lucky to have that very special day written down. I've shared the recipe with several family members including my 3 year old daughter but nobody has the memories that I have of me and Gramma in the kitchen together making these wonderful rolls.

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