

Cinnamon Roll Ring

Dough:

2 1/2 teaspoons instant yeast
3.5-4 cup flour 420-480 grams
3 tablespoons instant vanilla pudding powder
1/4 cup white sugar
1/2 teaspoon salt
1 cup (240 ml) milk or soy milk
90 grams or 3/8 cup or 6 and approximately 1/2 tablespoons butter/margarine
2 eggs

Filling:

1/2 cup butter/margarine (113 grams) for spreading
1 cup (200 grams) brown sugar
2 tablespoons cinnamon
1 tablespoon flour
1 teaspoon vanilla extract

Directions:

Mix together in mixer or bread maker yeast, flour, white sugar, instant vanilla pudding and stir together. Then add salt. Stir. In microwavable bowl (or saucepan on stovetop) melt butter/margarine in milk/soy milk and let cool till a finger in mixture is just warm. Add butter/milk mixture to flour mixture and add eggs. Combine in mixer with paddle and then switch to dough hook and knead till smooth or do on dough cycle in bread maker. Cover with damp towel or plastic cover and let rise till doubled approximately 1 1/2 hours (depending on warmth of kitchen). Deflate dough gently put on lightly oil sprayed silicone mat or parchment paper to rest about 10 minutes. Divide dough in half. Roll into rectangle. Spread 1/2 the butter/margarine from filling on dough and mix together brown sugar, cinnamon, flour and vanilla extract. Sprinkle 1/2 the mixture over dough leaving a border at the end without filling. (As you roll the dough, it pushes the filling forward). Pat edges to even and roll as tightly as you can jelly roll style. Cut roll in half and each half in half and again till you have 9 equal pieces. Do the same with the second piece of dough. Spray oil and line 2 9 inch round cake pans with parchment paper and gently lay the rolls in a circle near each other. They will rise and grow together. Let rise about an hour or till doubled.

Bake 350 F/180 C for 15 minutes, cover lightly with tin foil and bake another 10 minutes. Peek at them - if medium brown remove from oven if not remove foil and bake 5 more minutes. Remove and let cool on wire rack. When cooled store in tins or ziplock bags. Freezes beautifully.