

Do not use a metal bowl – I prefer plastic

2 cups warm water (between 100 and 110 degrees – too hot will kill the yeast)

½ cup dry milk

½ cup sugar

2 tsp salt

2 eggs

½ cup cooking oil

7-7½ cups flour

Add sugar to warm water. Sprinkle yeast on top of water and let sit for a few minutes. You should be able to see the yeast growing.

Gently add the dry milk and stir until it is dissolved

Add oil, salt and eggs – stir until egg yolks are broken up

Gradually add the flour – when enough flour is added to allow kneading, knead the dough. Sprinkle flour on bottom of bowl to continue kneading. You are done adding flour when the dough is no longer sticky and feels relatively smooth.

Let rise until double and punch down – repeat once

Roll dough into a large rectangle. Spread a layer of soft butter on top of dough

Sprinkle a thin layer of white sugar on top of dough

Sprinkle a thick layer of brown sugar on top of dough

Sprinkle a thin layer of cinnamon on top of dough

Roll up dough and cut into about 1 inch thick slices

Place into prepared pan and let rise (about ½ hour)

Bake at 350 degrees for about 25 minutes

When done immediately (or they will stick) turn upside down on plastic wrap – cover with plastic wrap and towel to cool

When cool frost with white frosting,

Pan preparation:

Generously butter bottom and sides of large pan

Drizzle a layer of light Karo syrup onto bottom of pan

Sprinkle chopped nuts over syrup if desired