

A Recipe From *tikkido*

No Knead Cinnamon Rolls

<https://tikkido.com/blog/no-knead-homemade-cinnamon-roll-recipe>

Cinnamon Roll Recipe (Makes 20):

- 9 cups flour
- 1 1/2 cups milk
- 1 1/2 cups water
- 2/3 cup sugar
- 2 teaspoons salt
- 2 packages yeast
- 4 beaten eggs
- 3 sticks butter (divided)
- cinnamon sugar

Instructions:

1. Place 9 cups of flour in your large Tupperware bowl. Make a large well in the center of the flour.
2. Take 1 1/2 cups of milk and 1 1/2 cups of water, and warm it gently until the liquid mixture is approximately 115 degrees. Add 2/3 cup sugar, 2 t salt, 2 packages of yeast, and 4 beaten eggs. Pour the liquid mixture into the well. DO NOT MIX.
3. Cover the bowl and let sit for 30 minutes.
4. Melt two sticks (one cup) of butter. When the 30 minutes are up, pour into the bowl with the other ingredients, and mix just until combined. It will look lumpy and very wet.
5. Cover the bowl again, and let rise for another 30 minutes.
6. Put half of the dough on a well-floured surface and roll into a large rectangle.
7. Brush rectangle with butter and sprinkle with cinnamon sugar
8. Roll up the dough into a log shape. Cut the ends off (place in 8x8 scrap pan) and cut the rest of the log into 8 equal cinnamon rolls. Place in a 9x13 pan and brush outsides of each roll with butter.
9. Repeat with the second half of the dough, filling a second 9x13 pan.
10. Bake at 350 degrees for 20-25 minutes (do not overbake!).

