WILLOW & WHISK KEEPSAKES * SUNLIT CRAFT ATELIER COLLECTION

Nana's Sunday Cinnamon Rolls

Heirloom Illustrated Family Recipe Binder Page, Blank Fill-In Keepsake & 4x6 Recipe Box Cards

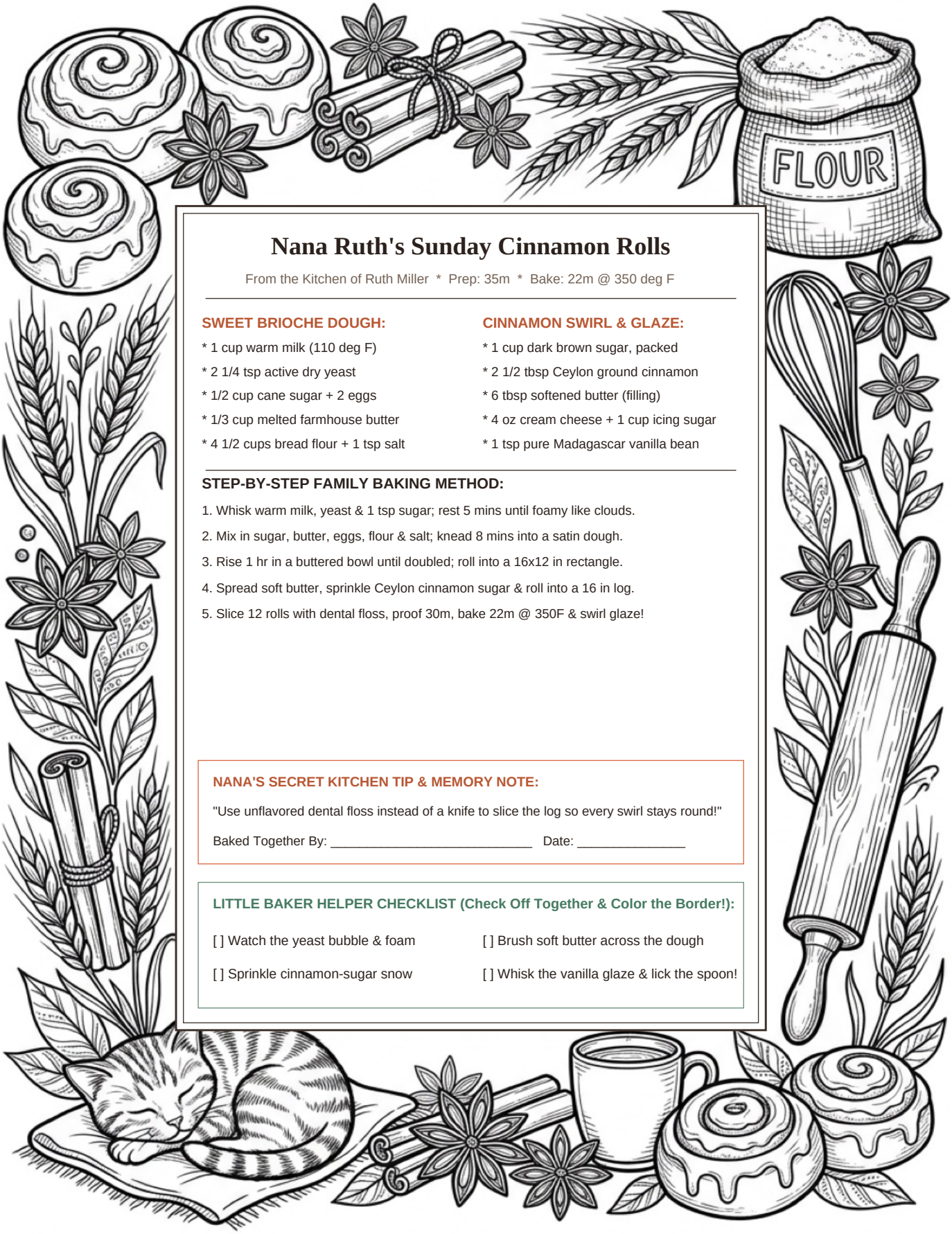


WHAT IS INCLUDED IN THIS PRINT-AT-HOME HEIRLOOM KIT:

* Page 2: Illustrated 'Nana's Cinnamon Rolls' 8.5x11 Binder Keepsake (Vector Recipe + Colorable Botanical Border)

* Page 3: Blank Lined 'From the Family Kitchen Of' Fill-In Heirloom Template (Write Your Own Family Recipes!)

* Page 4: Two Dashed-Cut 4x6 in Wooden Recipe Box Index Cards + Kid Baker Helper Checkboxes



Nana Ruth's Sunday Cinnamon Rolls

From the Kitchen of Ruth Miller * Prep: 35m * Bake: 22m @ 350 deg F

SWEET BRIOCHE DOUGH:

* 1 cup warm milk (110 deg F)
* 2 1/4 tsp active dry yeast
* 1/2 cup cane sugar + 2 eggs
* 1/3 cup melted farmhouse butter
* 4 1/2 cups bread flour + 1 tsp salt

CINNAMON SWIRL & GLAZE:

* 1 cup dark brown sugar, packed
* 2 1/2 tbsp Ceylon ground cinnamon
* 6 tbsp softened butter (filling)
* 4 oz cream cheese + 1 cup icing sugar
* 1 tsp pure Madagascar vanilla bean

STEP-BY-STEP FAMILY BAKING METHOD:

1. Whisk warm milk, yeast & 1 tsp sugar; rest 5 mins until foamy like clouds.
2. Mix in sugar, butter, eggs, flour & salt; knead 8 mins into a satin dough.
3. Rise 1 hr in a buttered bowl until doubled; roll into a 16x12 in rectangle.
4. Spread soft butter, sprinkle Ceylon cinnamon sugar & roll into a 16 in log.
5. Slice 12 rolls with dental floss, proof 30m, bake 22m @ 350F & swirl glaze!

NANA'S SECRET KITCHEN TIP & MEMORY NOTE:

"Use unflavored dental floss instead of a knife to slice the log so every swirl stays round!"

Baked Together By: _____ Date: _____

LITTLE BAKER HELPER CHECKLIST (Check Off Together & Color the Border!):

[ ] Watch the yeast bubble & foam

[ ] Brush soft butter across the dough

[ ] Sprinkle cinnamon-sugar snow

[ ] Whisk the vanilla glaze & lick the spoon!



OUR FAMILY HEIRLOOM RECIPE

Recipe Title: _____

From the Kitchen of: _____ Date / Era: _____

INGREDIENTS:

METHOD, BAKING SECRETS & FAMILY MEMORIES:



Nana's Sunday Cinnamon Rolls (4x6 Card)

Prep: 35m | Rise: 1h | Bake: 22m @ 350 deg F | Yield: 12 Rolls

Dough: 1c warm milk, 2 1/4 tsp yeast, 1/2c sugar, 2 eggs, 1/3c butter, 4 1/2c flour.

Filling: 1c brown sugar, 2.5 tbsp cinnamon, 6 tbsp soft butter + 4oz cream cheese glaze.



Blank 4x6 Family Recipe Card * Recipe: _____

From the Kitchen of: _____ Serves: _____