

# CANDY CANE ROLLS

## Ingredients

- 2 C Water (110°F)
- 1 1/2 T Active Dry Yeast
- 1/4 C Oil
- 1/3 C Sugar
- 1 1/2 tsp Salt
- 5-6 C Flour

## Directions

- Preheat oven to 350°F
- Dissolve 1 tablespoon of sugar in water, then stir in yeast
- Allow to proof until it resembles creamy foam (~5 minutes)
- Mix in remaining sugar, salt, & oil then add flour 1 cup at a time
- Place in well oiled bowl & turn dough to coat before covering with damp cloth & rise for 1 hour
- Place dough on well floured surface and roll out to approximately 12x18 to 24 inches
- Spread butter over dough and sprinkle with cinnamon-sugar and cinnamon before gently rolling dough into a log and using a sharp knife or string to cut 1/2-1 inch rolls
- Place in greased 9x13 and allow to rise for about 30 minutes
- Bake for 30 minutes

## Ingredients

- 1/2 C Butter
- 1/2 C Sugar
- 1/4 C Brown Sugar
- 1/8 tsp Cinnamon
- 1 C Crushed Candy Canes

## Directions

- Spread soften butter over dough
- Combine all other ingredients and sprinkle over butter and dough evenly

## Ingredients

- 3/4 C White Chocolate Chips
- 4 Tbs Milk

## Directions

- Melt together white chocolate chips and milk until smooth
- Drizzle over completely cool rolls