

## Lou Lou's Sweet Rolls (and Peanut Butter Sweet Rolls)

### Ingredients:

#### Sweet Roll Dough

2 packages of quick rise yeast  
1 cup water (luke warm)  
1 cup milk (luke warm)  
½ cup sugar  
2/3 cup butter/shortening (1/3 butter/1/3 shortening)  
1 Tsp. salt  
2 eggs lightly beaten  
7 cups flour

#### Sweet Roll Filling

1 cup softened butter  
¾ cup peanut butter  
1 ¾ cup sugar (brown and cane sugar)  
3 Tbsp. cinnamon  
1 cup walnuts or pecans  
1 cup raisins (plumped)

#### Sweet Roll Frosting

1 stick butter  
1 cap vanilla  
1 lb. powdered sugar  
milk (enough-proper  
consistency for drizzing)

### Directions for sweet roll dough and fillings:

Place 1 cup of luke warm water and 1 cup of luke warm milk together in a large mixing bowl (mixer) Dissolve 2 packages of yeast by mixing gently.

Add sugar to the yeast mixture and mix. Add the lightly beaten eggs, ½ cup butter and ½ cup shortening to the mixture and blend.

In a separate mixing bowl mix the flour and salt.

Slowly add the flour mixture to the yeast mixture. The electric mixer will mix with about 5 cups of the flour mixture, but after that, you might have to knead the rest of the flour into the dough and use some of the flour for the kneading. (Before kneading, spray hands with PAM.)

Form the dough into a large ball and let rise for 45 minutes in warm place. Punch down and separate into two halves. Let sit and rise more while you are preparing the fillings.

Mix the cinnamon and sugar for the filling and soften the butter for the filling. Plump the raisins by microwaving the raisins with a tsp. of water. Chop the pecans or walnuts for the filling.

Roll out one half of the dough at a time to ½ inch thick and spread the softened butter to the edges of the dough (or peanut butter first and then butter if making peanut butter cinnamon rolls), then sprinkle ½ the sugar and cinnamon mixture and then ½ of the raisins and ½ of the walnuts or pecans (optional). Roll the dough with the fillings into a long snake and cut about 1 inch to 1 ½ inch thick pieces and put 4 (round) greased baking pans. Bake at 350 degrees F. for 25 min.

**Directions for frosting:**

Add butter, vanilla and half of powdered sugar. Add milk and rest of sugar until icing is the correct consistency for pouring over cinnamon rolls in a thin stream. If too thin add more sugar, and if too thick add more milk.