

Ripped-off Goodies, or Breads Sandy

Sandy's Sweet Rolls

CREAM CHEESE FROSTING

Beat together:

1 lb of cream cheese

1 cube (1/2 c.) of butter

App. 1 lb. of powdered sugar

- With mixer on low, gently add powdered sugar slowly. Do not rush this; if you do you'll end up with powdered sugar everywhere. You might even want to add it with the mixer off, blend in a bit with a spatula, and then turn on the mixer (get the spatula out of the bowl first).
- Flavor with a tsp of vanilla, or a little lemon rind and lemon zest, or rum flavoring, or just about anything you like.
- Thin to spreading consistency by adding in milk, just a few drops at a time.



1 1/2 c. flour

1/2 c. sugar

1 pkg. dry yeast

1 tsp salt

Add:

2 eggs

1 1/4 c. warmed milk

1/4 c. margarine

- Beat like crazy, then knead in approximately 2 c. flour to make soft dough.
- Leave the dough sticky.
- Let rise, roll out, top with butter, brown sugar, white sugar, raisins, and cinnamon.
- Roll up, cut into 1 1/2" thick slices, and put into pan, so rolls are just touching.
- Let rolls rise again, and bake.
- Let rolls cool, then frost with cream cheese frosting.

**Bake 10-12 min at 400°,
or until golden on top.**