



One of the best smells on earth is that of a freshly baked item. And one of the most pleasurable things is to eat something that has come straight out of the oven. . These cinnamon rolls were so soft and the coffee beautifully offset the sweetness of the honey. I present to you my coffee glazed cinnamon rolls.

Time: 2hr 40 min

**Makes: 8

Ingredients

1 Cup of Milk	3 Tablespoons of melted margarine
3 Tablespoons of vegetable oil	5 Tablespoons of honey
5 Tablespoons of sugar	3 Heaped tablespoons of cinnamon
3 Teaspoons of yeast	1 table spoon of baking powder
3 Cups of All purpose flour	

For the glaze:

1 Tablespoon of coffee

4 Tablespoons of icing sugar

2 Tablespoons of melted margarine

Method

Put your milk, the vegetable oil and the yeast in a sufuria and heat this on medium fire, just until it is warm. Do not bring to boil.

After this, add your flour and your sugar and knead the dough. After the dough is not sticking to your hands anymore, it's ready to rest. Cover the dough with a clean, damp kitchen cloth and allow it to rise over 2 hours.

Once this time has elapsed, take half of the dough and roll it out on a flour dusted surface. On the rolled out dough, spread your margarine and honey then sprinkle a generous amount of ground cinnamon. On this surface, you may also sprinkle raisins, currants, almonds or whatever you have at hand to make the filling richer and tastier.

Cut the rolled out dough into strips then roll them as tightly as you can. Place them on a greased baking tray, let them rest for 20 minutes, then put them in a pre-heated oven at 300 degrees for 20 minutes then you are done!

As the buns are cooling, mix the components of the glaze (the coffee, icing sugar, melted margarine) then pour on top of the buns. You may substitute margarine for cream cheese for a creamier glaze.



Serve with: warm milk, milk coffee or tea, or on their own

This tasty recipe is brought to you by Kaluhi's Kitchen:

<http://www.kaluhiskitchen.com/coffee-glazed-cinnamon-rolls/>