

Thelma's Old-Time Caramel Rolls

Dough

¼ cup warm water
1 package yeast

¾ cup milk
¼ cup sugar
¼ cup butter
1 tsp salt
1 egg beaten
3 ½ cup flour

butter
raisins
cinnamon

Topping

¼ cup softened butter
½ cup brown sugar

Directions

Mix yeast and water. Set aside for five minutes.

Add milk, sugar, butter, salt and egg. Mix. Then add flour. Knead all ingredients like a bread dough, until the dough is no longer sticky and forms a ball. Add small amounts of flour if needed.

Set the dough in a warm place and allow it to rise for about an hour (until it's roughly double in size). Punch down and let it rise again.

Roll out the dough on a floured surface until it forms a large rectangle, with a thickness roughly 3/8 of an inch. Spread the top of the rectangle lightly with butter. Sprinkle with cinnamon and scatter raisins. Roll up the dough and cut into one-inch pieces.

Spread the softened butter and brown sugar across the bottom of a cake pan. Place the circles of dough into the pan (see photo). Put into a pre-heated oven at 325 degrees, and bake for 25 to 30 minutes.

Remove from oven. Let cool for a few minutes, then turn over the rolls onto a serving dish. Scrape out any remaining caramel and dizzle over rolls. Let cool before eating.

