Stroud's Cinnamon Rolls

Dough

1/2 cup + 2 Tablespoons warm milk

1 egg

2 cups + 2 Tablespoons flour

1 1/2 teaspoons yeast

2 Tablespoons sugar

1 teaspoon salt

4 Tablespoons butter, softened

Coating

1 1/4 cups sugar

4 teaspoons cinnamon

1/2 teaspoon salt

12 Tablespoons butter, melted

Whisk milk and egg together in bowl of stand mixer.

Add flour and yeast and knead with dough hook for 2 minutes.

Let rest 15 minutes.

Add sugar and salt and knead 5 more minutes.

Add butter 1 T. at a time - while mixer is running.

Transfer to a greased bowl.

Cover with plastic wrap and let rise 1 hour.

Combine sugar, cinnamon and salt for coating.

Reserve 3/4 cup.

Turn out dough onto counter.  Divide into 15 pieces.

Roll each portion into a tight, smooth ball.

Place 6 T. melted butter in shallow dish.

Roll 3-4 dough balls in butter at a time.

Roll in cinnamon sugar.

Place in a greased 9x13" pan.

Cover with plastic wrap and let rise 1 hour.

Bake 25 minutes at 350.  (200 degrees)

Whisk together reserved cinnamon sugar and 6 T. butter.

Brush over tops of warm rolls.

Cool in dish 10 minutes.