Icing:		
1/2 C	hutter	SO

1/2 C. butter, softened...used 1/4 c.
1 1/2 C. powdered sugar...used 3/4 c
1 oz. cream cheese... omitted
2 T. whipping cream...used a dollop of 2% milk
1 tsp. vanilla extract
pinch of salt

Beat until fluffy. When rolls are hot, spread lots of icing on them.

To make these the night before needed, skip the final rising step. Let rise overnight in the fridge. In the morning, bake!

TO make slicing easier I use dental floss. Just slip it under the roll, criss cross and pull. Nice, even slices:-)

Jean

## Follow Ups:

• I've been putting off making these. Maybe tomorrow. THX. nt - mom2abcd 21:16 Sep 25 (0)

Post a Followup	
Name:	gmase encountered a consideration of the consideration of the consideration of the advanced for a consideration of the consideration of
E-Mail:	gradus en la proposa de la companya del companya de la companya de la companya del companya de la companya del la companya de
Subject:	Re: "Healthy" cinnamon rollswell, atleast healthie