**Cindy’s Sweet Rolls**

1/2 c. warm water

2 T. yeast

1/2 c. oil

1 c. sugar

2 c. milk, scaled

1 c. mashed potatoes

2 eggs

1 t. salt

8 c. flour

1. Dissolve yeast in warm water (add 1 T. sugar).
2. In a separate bowl, mix liquid ingredients.
3. Add yeast once it’s doubled in size and mix in dry ingredients.
4. Let dough double in bulk. (about 45 min.)
5. Use 1/4 of dough and roll to 9x13" rectangle about 1/2" thick.
6. Brush with softened butter. Spread about ¼ c. brown sugar and sprinkle with desired amount of cinnamon. Add chopped nuts and raisins if desired.
7. Roll as for jelly roll, starting from long edge; seal.
8. Slice roll into 1 ½ - 2 inch circles.
9. Place swirl side up on greased pan.

10.Cover; let rise until doubled in bulk (30-60 minutes).

11.Bake at 375 for 12-15 minutes. (Makes 4 dozen rolls)

**Icing**:

1 cube softened butter

1 t. vanilla

1 t. milk

1 lb. powdered sugar

\*Combine together and spread over warm sweet rolls.