

Cinnamon Wine Cinnamon Rolls

Staff Chef Tom White created these scrumptious not-too-sweet cinnamon rolls using La Vida Loca Winery (Indianola, Iowa) Cinnamon wine. They make a lovely addition to the breakfast or brunch table, but simply pair with a rich gourmet and they'll take center stage any time of day.

DOUGH

2 cups flour
One package dry yeast
1/2 cup cinnamon wine
1/2 cup water
1/3 cup sugar
1/3 cup butter
1/2 teaspoon salt

FILLING

1/3 cup butter, melted
1 cup brown sugar
2 tablespoons cinnamon

ICING

1 cup powdered sugar
1/2 teaspoon vanilla
Cinnamon wine

In large bowl, mix flour and yeast; set aside. In a medium saucepan, mix wine, water, sugar, butter and salt just until mixture is warm (110-120 degrees) and the butter is almost melted, stirring constantly.

Add wine mixture to flour mixture. Mix well. Knead dough and shape into a ball. Place in a lightly greased bowl, cover; let rise in warm place until double (about two hours). Punch down. On a lightly floured surface, roll dough to a 12x24 inch rectangle.

Brush with the melted butter and sprinkle evenly with brown sugar and cinnamon. Starting with the long side, roll dough tightly and seal the seam with water or egg white.

Slice dough about 2 inches thick. Place on baking sheet that has been sprayed with cooking spray. Cover. Let rise until doubled. Preheat oven to 375°. Bake for 20-25 minutes. While rolls are baking, prepare icing by mixing powdered sugar with vanilla and adding cinnamon wine one tablespoon at a time until thick (icing should be spreadable).

Spread icing on slightly cooled rolls. Serve warm.

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