**Cinnamon Rolls Using a Scale**

Ingredients:
120 grams (½ cup) milk
89 grams (¼ C + 2 T) water
45 grams (3 T) margarine
525 grams (3 ¾) cup sifted flour
45 grams (3 T) sugar
8.5 grams (1 T) yeast
15 grams (1 T) sugar
2 eggs

1.      Activate the yeast with water and 1 T sugar.
2.      While yeast is activating cream the milk, margarine, sugar, and eggs.
3.      Add 1 cup flour.  Mix well.
4.      Add the yeast and the rest of the flour a little at a time.  You might not need all the flour!  Stop adding flour when the dough is not sticky.  The Dough should pull away from the sides of the bowl.
5.      Cover bowl with a towel and let dough rise on top of your oven while you prepare the filling.

Filling ingredients:
55 grams (¼ cups) brown sugar
30 grams (2 T) sugar
4 grams (1 tsp.) cinnamon
29 grams (2 T) margarine (melted)

1.      Combine sugars and cinnamon.
2.      Roll dough into a rectangle spread melted butter on dough, then sugar mixture.
3.      Roll into a 12 inch log.
4.      Slice log at 1 inch interval; arrange on their side to show the pinwheels.
5.      Cover at let raise for 20 minutes.  Bake at 375 for 20 minutes.   Top with icing and enjoy.