

Excerpt from page 202 in *A Place Called The Way*:

“Teapot full o' Whimsy made the best cinnamon rolls, in Tucker's opinion. Brown sugar, butter, and cinnamon filling, with a sprinkling of chopped pecans and a drizzle of glaze on top, he much preferred them to those sold at the supermarket, which were encrusted with a thick slab of frosting. He was glad he came, not only for the rolls, but to see Eileen.”

Teapot full o' Whimsy Cinnamon Rolls

recipe from proprietor, Trudy Price of Edenville

Ingredients:

2 cups unbleached white flour

1 teaspoon salt

3 teaspoons baking powder

¼ cup butter or margarine
tablespoons

¾ cup milk

4 tablespoons softened butter or margarine

¼ cup brown sugar

cinnamon, to taste

topping: ¼ cup chopped pecans, mixed with 1 tablespoon
brown sugar and cinnamon

glaze: ¼ to ½ cup powdered sugar mixed with 1-2
milk, as needed to make a light glaze

Mix flour, salt, and baking powder. Cut in ¼ cup butter until mixture resembles coarse cornmeal. Add milk, mixing quickly, but gently to form a soft dough that does not stick to the bowl.

Place on a floured board and knead slightly. Roll out into a rectangle ¼ to ½ inch thick. Spread with 2 tablespoons butter. Sprinkle with ¼ cup brown sugar and cinnamon.

Roll up like a jelly roll and cut into 12 slices 1-inch thick. Arrange in a greased cake pan or Dutch oven. Dab each roll with remaining 2 tablespoons butter and sprinkle the pecan mixture on top.

Bake in a preheated 450-degree oven until golden-brown, about 15-20 minutes. Cool. Place rolls on a rack to finish cooling. Drizzle with the powdered sugar glaze.