

For my birthday this year my husband purchased for me the best gift imaginable! He bought me a brand new Kitchen Aid mixer.

I have always wanted one. I practically drool when we walk down the appliance aisle in Walmart.

So on Valentine's Day, nonetheless, that dreaded holiday, we happened to venture to North Platte for a few remodel items. We stopped by Menards and then ran to Walmart quickly and returned once again to Menards.

While on our way to Menards for the second time, Jason told me that he forgot to get my birthday present at Walmart and asked if I just wanted to pick it out! I love presents, birthdays and holidays in general, so this was very exciting to me.

I calmly stated that I guess it would be fun to pick out my gift, all the while inside I was screaming like a little girl on a carnival ride for the first time! So, off we scurried once again to Walmart to get my gift, the Kitchen Aid mixer!

I have never been one to bake a whole lot except the occasional batch of cookies or brownies. However, now I can't wait to bake, mix and create something new all the time. Almost every weekend since, I have had that baby mixin' up something delicious.

I could not just bake anything as my first masterpiece in my new mixer though. I searched and searched for the perfect creation and I finally found it. Scrumptious, soft and fluffy caramel rolls.

By the end of the afternoon, I had two dozen warm and gooey caramel rolls sitting on my counter ready to be devoured. They were absolutely delicious so I thought I had better share them with all of you!

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□ □ **Sweet Caramel Rolls**

2 cups milk TOPPING:

1/2 cup water 2 cups packed brown sugar

1/2 cup sugar 1/2 cup butter

1/2 cup butter 1/2 cup milk

1/3 cup cornmeal

2 teaspoons salt FILLING:

7 to 7-1/2 cups all-purpose flour 1/4 cup butter, softened

2 packages active dry yeast 1/2 cup sugar

2 eggs 2 teaspoons cinnamon

In a saucepan, combine the first six ingredients; bring to a boil, stirring frequently. Set aside to cool to 120°-130°. Combine 2 cups flour and yeast. Add cooled cornmeal mixture; beat on low until smooth. Add eggs and 1 cup of flour; mix for 1 minute. Stir in enough remaining flour to form a soft dough.

Turn the dough onto a floured board and knead until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Combine the first three topping ingredients in a saucepan; bring to a boil, stirring occasionally. Pour into two greased 13-in. x 9-in. baking pans. Set aside.

Punch dough down; divide in half. Roll each into a 12-in. x 15-in. rectangle; spread with butter. Combine sugar and cinnamon; sprinkle over butter. Roll up dough from one long side; pinch seams and turn ends under.

Cut each roll into 12 slices. Place 12 slices, cut side down, in each baking pan. Cover and let rise in a warm place until nearly doubled, about 30 minutes.

Bake at 375° for 20-25 minutes or until golden brown. Let cool 1 minute; invert onto a serving platter. Yield: 2 dozen.