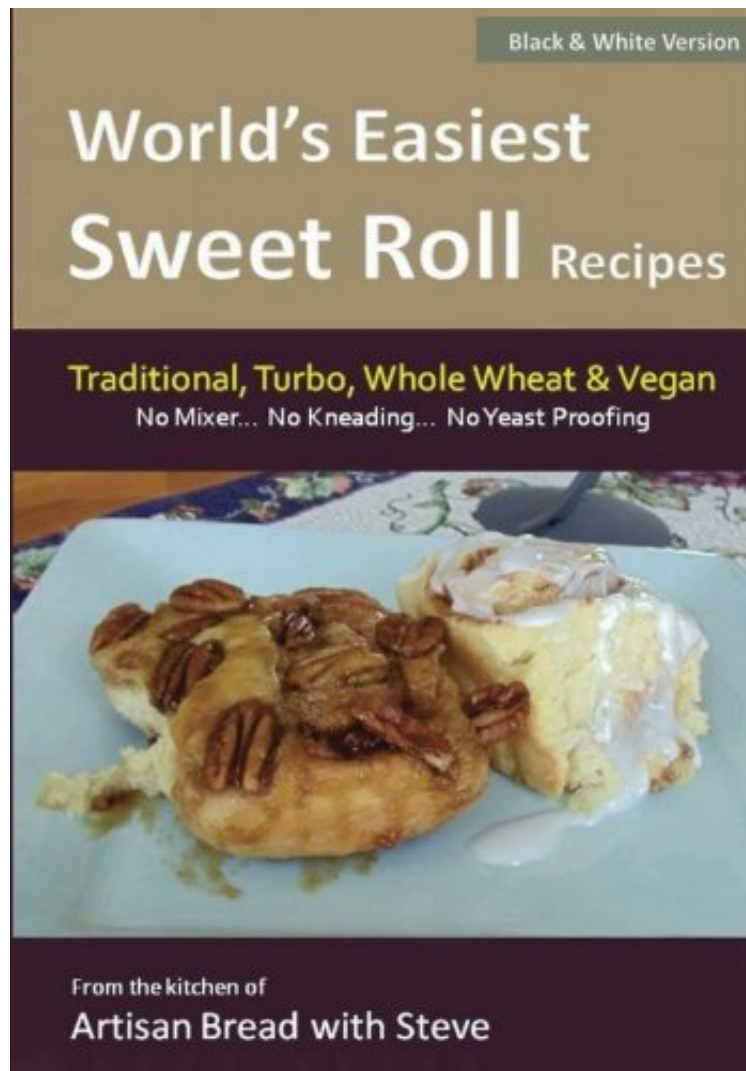


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Traditional, Turbo, Whole Wheat and Vegan Sweet Roll Recipes If you like sweet rolls... yoursquo; I love this cookbook. What makes it so special is the ldquo;hands-free rdquo; technique for making dough hellip; you won't touch the dough until you roll it out of the bowl to shape into sweet rolls as demonstrated in ldquo;Introduction to No-Knead ldquo; Turbo rdquo; Cinnamon Roll shellip; ready to bake in 2-1/2 hours rdquo; (traditional, whole wheat and vegan) rdquo;. And I designed the cookbook to allow you to use any dough recipe for any sweet roll recipe hellip; decide which dough, then use it to make any sweet roll recipe. Cookbook introductory material includes hellip; Quick Note from Steve, Ingredients, Special Ingredients, Technique Tips, and Equipment Bakeware. Dough recipes (choices) hellip; ldquo; Traditional rdquo; No-Knead Dough hellip; (proofs for 12 to 24 hours), No-Knead ldquo; Turbo rdquo; Sweet Roll Dough hellip; (proofs for 2-1/2 hours), Whole Wheat No-Knead ldquo; Turbo rdquo; Sweet Roll Dough, and Vegan No-Knead ldquo; Turbo rdquo; Sweet Roll Dough. Sweet Roll recipes hellip; Old-Fashioned Cinnamon Rolls (Pan Method), Old-Fashioned Cinnamon Rolls (Individual Roll Method), Cinnamon Roll Bars, Cinnamon Knots, Raspberry Sweet Rolls, Raspberry Sweet Roll Knots, Chocolate Morsel Sweet Rolls, Almond Danish, Caramel-Pecan Sweet Rolls (a.k.a. Sticky Buns), and Caramel-Pecan Bars. Thanks ndash; Steve