

Cinnamon Rolls

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
<u>For Dough</u>		
whole milk	¾ cup	
quick rise instant yeast	One ¼-ounce pkg	
white sugar	¼ cup	
salted butter	4 TBLSP	melted & cooled
egg	1 large	room temperature
egg yolk	1 large	room temperature
bread flour	3 cups = 15 oz	
sea salt	¾ tsp	
vegetable oil	1 tsp or so	to grease the dough bowl

<u>For Filling</u>		
salted butter	4 TBLSP	softened
dark brown sugar	2/3 cup = 4.8 oz	packed
ground cinnamon	1 ½ TBLSP	

<u>For Frosting</u>		
salted butter	3 TBLSP	softened
cream cheese	4 oz	softened
powdered sugar	¾ cup = 3.1 oz	
vanilla extract	½ tsp	

Make the Dough

- Warm the milk to 115 deg F, then pour into a large bowl. Sprinkle the yeast over top of the milk. Add the sugar, butter, egg, and egg yolk, and beat with a hand mixer on medium speed until well combined.
- Using a silicone or wooden spoon, fold in the flour and salt.
- Use your hands to knead the dough for a minute in the bowl, then dump out onto a well-floured counter & knead for 8 to 10 minutes. Roll the dough into a ball.
- Place a clean dish towel in your dryer for a few minutes to warm.
- Lightly grease a large bowl with oil. Place the dough ball in the large bowl, and cover with plastic wrap. Then cover this with the warm dish towel. Wait an hour or two for the dough to double in size. (Time depends on room temperature and humidity.)
- Generous flour the counter, and dump the risen dough out. Use a rolling pin to roll the dough into a 10"x14" rectangle.

Make the Filling

- In a small bowl, mix together the brown sugar and cinnamon.
- Spread the softened butter gently and evenly over the dough, leaving a ¼ inch margin on one of the short 10" sides.
- Sprinkle the cinnamon sugar mixture evenly over the butter, then gently pat the cinnamon sugar into the butter.

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- Place that clean dish towel back in your dryer for a few minutes to warm.
- Starting on the short 10" side without the margin, very tightly roll up the dough into a log. Seal the edge of the dough by pushing the dough down a bit at the seam.
- Position the dough log seam-side down on a large cutting board. Using a serrated bread knife, cut off ½" from both ends and discard (or bake separately.) Gently push both ends toward the middle to compact the log.
- Using the same bread knife, cut the log into nine, even 1" slices.
- Line a 9"x9" square pan with parchment paper that overhangs. Tuck the parchment down into the seams at the bottom of the pan. Arrange the rolls in three rows of three in the pan. (See photo at end of recipe.) Cover with plastic wrap, then top with the warm dish towel. Wait 45 minutes to an hour for the rolls to puff up and to nearly double in size.
- Preheat the oven to 350 deg F.
- Remove the towel and the plastic wrap from the pan. Bake in the oven about 20 minutes, until the rolls are golden on the edges. Do not overbake.
- Place the pan on a rack on the counter, & set a timer for 10 minutes.
- In the meantime, in a medium sized bowl, beat the frosting ingredients. Start on low speed and gradually increase to high, beating until fluffy, 2 to 3 minutes.
- When the timer goes off, spread the frosting over the cooled yet still warm rolls, and serve.

NOTES: Use a block of cream cheese, not the softened cream cheese in tubs. Use the left-over egg white to make forgotten cookies.

