

Basic Cinnamon Rolls

INGREDIENTS

Cinnamon Crumb Topping

- ½ cup brown sugar (packed light or dark)
- ¼ cup White granulated sugar
- ½ TBS Ground cinnamon
- ¼ tsp salt
- 1 ¼ cup All-purpose flour
- ½ cup Unsalted butter (melted)

Cream Cheese Icing

- 4 oz cream cheese (room temp)
- 4 TBS Unsalted Butter (room temp)
- 2 TBS Vanilla extract
- 1 cup powdered sugar
- 1-2 TBS heavy cream

Dough

- 1 C Milk
- 2 ¼ tsp Active dry yeast (1 packet)
- 2 Large eggs (slightly beaten, room temp)
- 4 ½ cups All-purpose flour
- 1 tsp salt
- ¼ cup granulated sugar
- 10 TBS Unsalted butter (room temp)

Cinnamon Filling

- ½ cup Unsalted butter (room temp)
- ½ cup Brown sugar (packed light or dark)
- ½ TBS Ground cinnamon
- ⅛ tsp salt

INSTRUCTIONS

Dough

1. Warm the milk in the microwave until 110 F. Sprinkle the yeast on top and let sit for 10 minutes.
2. In a large bowl, mix the flour, salt, and sugar. Add the cubed butter. Use a pastry cutter, a fork or your fingers to cut the butter into the flour. It should be the size of a pea.

3. Add the milk/yeast mixture and the lightly beaten eggs. Use a stand mixer with a dough hook and mix on low until a dough starts to form. Turn to medium speed and knead for 5 minutes.
4. Preheat oven to 200 F. Spray a large glass bowl with cooking spray and place the dough in the bowl and cover with a kitchen towel. Place the bowl in the oven. Turn off the oven and crack the door. Let it rise for 1 hour or until doubled in size.

Cinnamon Crumb Topping

1. Preheat oven to 350 F. Spray a cookie sheet with non stick spray or line with aluminum foil. Combine brown sugar, sugar, cinnamon, salt, flour, and melted butter. Mix with a fork. Mix until combined and there are large chunks.
2. Spread on the cookie sheet and bake for 8 minutes. It will harden as it cools. Let cool completely. Then, break into large chunks.

Cinnamon Filling

1. Bloom the cinnamon by using a tablespoon of the butter and all of the cinnamon. Heat the butter in a small pan until melted. Add the cinnamon to the melted butter. Stir for about 30 seconds. You will see the oils from the cinnamon release and it will smell wonderful.
2. Using a mixer, beat the butter cinnamon mixture with the remaining ingredients until a paste forms.

Assemble

1. Roll the dough on a lightly floured surface using a rolling pin. Roll until ¼ inch thickness and until about 16"x20" in size.
2. Spread the cinnamon filling over all of the dough.
3. Sprinkle about ¾ of the Cinnamon Crumb topping on top of the cinnamon paste. Save the rest for later.
4. Cut 12 1 inch strips using a pizza cutter.
5. Roll each strip and place in a greased 9x13 dish.
6. Cover with a kitchen towel and let rise 20 minutes.
7. Pour room temperature heavy cream in between the rolls. You will need about 1 cup. This aids in even baking and preventing your rolls from drying out.

8. Preheat the oven to 375 F. Bake the rolls for 23 to 26 minutes until the tops are lightly golden.

Cream Cheese Buttercream

1. Using a hand mixer, beat the butter and cream cheese together on high for 1 minute.
2. Add the powdered sugar and vanilla and mix on low until combined. Switch to high and beat until smooth.
3. Add the milk and mix until creamy. You can add more milk if you like thin icing better.

Finale

Spread the icing on the rolls and sprinkle the extra cinnamon crumb topping on top.

Makes 12 rolls