



SPICED CINNAMON ROLLS

 4 hours

Meal Difficulty

 Makes 12



COOKING DIRECTIONS

- 1 Stir together flour, salt, sugar, and yeast in the bowl of a stand mixer fitted with the dough hook. In a separate bowl whisk together milk and eggs. With the mixer on low speed, slowly add milk mixture to dry ingredients until you have a shaggy dough. Increase the speed to medium-low and add 5 tablespoons of the softened butter, a little at a time. When all the butter has been added, stop the mixer and scrape down the sides with a rubber spatula. Increase speed to medium and mix for 3-4 minutes until you have a tacky but homogenous dough. (The dough will stick to the bottom but should not stick to the sides of the mixing bowl. If needed, add a touch more flour, 1 tablespoon at a time.)
- 2 Grease a large mixing bowl with nonstick cooking spray. Turn the dough out into this bowl and cover with plastic wrap. Let rise in a warm place in the kitchen until almost doubled in size, about 1 1/2-2 hours.
- 3 Coat a No. 12 Skillet with the remaining 2 tablespoons softened butter.
- 4 Transfer dough to a clean work surface. Sprinkle with a touch of flour if needed to prevent sticking, then roll into a large rectangle, about 12x16 inches.
- 5 In a small bowl, stir together brown sugar and spices until evenly combined.
- 6 Spread 4 tablespoons softened butter over the surface of the dough, then sprinkle brown sugar spice mixture generously over the top and press gently to adhere. Roll dough into a tight cylinder, starting at the short end. Cut the cylinder crosswise into 12 even (1-inch) pieces. Arrange rolls in the prepared skillet with a little bit of space between each one; you should have nine rolls around the edge and three in the center. Cover with plastic wrap or a clean kitchen towel. Let rise at a warm room temperature for 1 hour.
- 7 Preheat oven to 400°F.
- 8 After an hour, the rolls should puff up and touch each other. Transfer the skillet to the oven and bake until rolls are golden brown and just cooked through, about 15 minutes for a slightly gooey interior, or up to 18 minutes for firmer rolls.
- 9 Meanwhile, make the icing. With an electric mixer or by hand, beat the cream cheese until smooth. Add creme fraiche, confectioners' sugar, and vanilla and beat to combine.
- 10 Let the skillet cool for about 15 minutes, then spread icing generously over the top of the rolls. (You should have some extra icing; refrigerate for later use).
- 11 Serve immediately, or store in an airtight container for 2 days. Reheat day-old rolls in a 300°F oven for a few minutes, or in the microwave for 20 seconds.

INGREDIENTS

DOUGH

- 3 c plus 2 tbsp all-purpose flour
- 2 tsp coarse kosher salt
- 1/3 c granulated sugar
- 1 1/2 tsp instant yeast
- 3/4 c whole milk, lukewarm
- 2 large eggs, at room temp
- 7 tbsp unsalted butter, softened, divided

SPICED FILLING

- 3/4 c packed brown sugar
- 2 tbsp cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves
- 4 tbsp unsalted butter, softened

ICING

- 4 oz cream cheese, softened
- 3/4 c creme fraiche
- 1 c confectioner's sugar, sifted
- 1/2 tsp vanilla extract