

CINNAMON ROLLS WITH CREAM CHEESE ICING

INGREDIENTS

Dough

- 1/2 Cup Milk (Warmed to 110-115°F)
- 1/4 Cup Sugar
- 1 1/2 tsp Active Dry Yeast
- 1 Egg
- 1 Egg Yolk
- 2 1/2 Cups Flour
- 1/2 tsp Salt
- 4 oz Butter (Very Soft)

Filing

- 2/3 Cup Brown Sugar
- 1 1/2 tbsp Cinnamon
- 1/4 Cup Butter (Softened)

Frosting

- 4 oz Cream Cheese
- 3 tbsp Butter
- 3/4 Cup Icing Sugar
- 1/2 tsp Vanilla Extract

DIRECTIONS

Dough

1. Warm milk to 110-115°F and combine with sugar and yeast in the bowl of a stand mixer for 10mins until foamy.
2. Add egg and egg yolk. Mix using a spatula until blended.
3. Stir in flour and salt by hand.
4. Put bowl on stand mixer with the dough hook attached. Mix for 2mins on low. (Your dough will look ragged at this point)
5. Increase speed to medium for 1min.
6. With the mixer on, toss in butter, 1 tbsp at a time.
7. Once all the butter has been added, mix for 5-6mins on medium-low. (Your dough should be soft and silky at this point).

8. Butter a bowl, then add the dough. Cover with a damp towel and let it rise for approximately 1.5 hours. It should double in size.
9. Punch down the dough. It is now ready to roll out.
10. Roll into a 14x9" rectangle.

Filing

1. Smear the softened butter over the rectangle, leaving a 1" strip on one of the 14" sides. This is how you will seal the roll.
2. Combine brown sugar and cinnamon. Sprinkle over the butter, then rub it into the butter to incorporate. (It will look like too much, but it's not; keep going)
3. Roll up the dough up towards the 1" strip. Press down to seal the buns.
4. Cut log into 9 equal pieces using dental floss for a clean cut.
5. Place the rolls in a buttered pan. Leave space in between the rolls as they will bake together.
6. You can cover and freeze the rolls at this step if you will be baking at a later time. When you go to bake them, take them out of the freezer the night before and let thaw in the fridge overnight.
7. From step 5 or 6, let the pan sit on the counter for 1-2 hours for buns to double in size before baking.
8. Bake at 350°F for 20-25mins until slightly golden brown on the edges.
9. Let cool while making the icing.

Icing

1. Soften cream cheese and butter. Combine together until smooth. (It is easier to get clumps out now rather than trying to with the final icing)
2. Stir in vanilla, then add sifted icing sugar. Mix until combined.
3. Spread liberally on top of cooled Cinnamon Rolls.

This recipe was adapted from "The Art and Soul of Baking" by Cindy Mushet & www.ambitiouskitchen.com