

# Coffee Rolls

## Ingredients

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1/4 c Warm Water  
1 1/8 t Yeast  
1/4 c Milk (warm)  
3 T Instant Coffee  
5 T Sugar  
1/2 t Salt (plus 1/8 teaspoon)  
1 1/8 t Vanilla Extract  
1 Egg  
2 1/2 c Flour  
7 T Unsalted Butter  
2 1/2 T Brown Sugar  
1/2 T Ground Cinnamon  
2 oz Cream Cheese (softened)  
3/4 c Powdered Sugar

## Instructions

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1. Spray a 8" cake pan with non-stick spray. Set aside. Place warm water in a small bowl. Sprinkle the yeast on top of the water. Stir and allow to rest and activate for 10 minutes.
2. Pour the warm milk into the bowl of a stand mixer, add the 1 1/2 tablespoons instant coffee granules, and allow to dissolve. Add 2 1/2 tablespoon sugar, 1/2 teaspoon salt, and vanilla extract and stir with a spatula. Add the egg and the yeast mixture and mix again until everything is combined.
3. Using a dough hook add 2 cups of flour, allow dough to come together, then add the 3 tablespoons softened butter and continue to blend. When butter is mostly incorporated, add the remaining 1/2 cup of flour and blend until dough has completely come

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together. If the dough is still too sticky, add flour one tablespoon at a time, not exceeding 2 and  $\frac{3}{4}$  cup total of flour.

4. When the dough is ready, it should easily pull away from the sides of your bowl and dough hook. Turn out dough on a lightly floured surface and knead until smooth and elastic. Your dough should feel like PlayDoh to the touch and "snap" when you pull it apart. Allow dough to rest for 10 minutes.

5. In a medium size bowl, combine 2 tablespoons butter, 2 1/2 tablespoons sugar, brown sugar, 1 tablespoon coffee granules, and cinnamon. Stir with a spatula until combined. Set aside.

6. Roll the dough out into a rectangle 9" x 12" in size. Dough will be very elastic, so be patient

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and keep rolling. Using a spatula, spread the filling evenly over the dough, all the way to the edges of the rectangle on all four sides.

7. Starting with one of the short sides, roll the dough up into a tight 12" log. Using a sharp serrated knife, cut the log into 6 even slices. Place the slices cut side down in the prepared pan (one in the center with five around it), then cover loosely with foil and allow to rise for 1 and ½ hours.

8. When dough has risen, preheat the oven to 375 degrees. Bake the rolls for 30-35 minutes or until rolls just start to brown on top. You can cover the rolls with foil to prevent browning, if desired. Remove from oven and allow to cool for 15 minutes.

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9. In the bowl of a stand mixer fitted with a paddle attachment, beat 2 tablespoons butter and cream cheese on medium-high speed until smooth. Turn the mixer speed down to low and add the powdered sugar. Add 1/2 tablespoon coffee granules and 1/8 teaspoon salt and continue mixing until smooth. Spread cream cheese frosting onto slightly cooled rolls and serve rolls immediately. Leftover rolls stay fresh in an airtight container at room temperature up to 3 days or in the refrigerator up to 5 days. Reheat in the microwave for 8-10 seconds before serving.