

Cinnamon Rolls

Ingredients

- 1 c Milk (warmed)
- 2 Eggs (room temperature)
- 2/3 c Butter (plus 4 tablespoons)
- 4 1/2 c Bread Flour
- 1 t Salt (plus 1/8 teaspoon)
- 1/2 c Sugar
- 2 1/4 t Yeast
- 1 c Brown Sugar
- 3 T Ground Cinnamon
- 4 oz Cream Cheese (softened)
- 1 1/2 c Powdered Sugar
- 1/2 t Vanilla Extract

Instructions

1. Microwave milk for 1 minute in the microwave. Dissolve yeast in warm milk then add to the bowl of a stand mixer. Then add eggs, 1/3 cup butter, flour, sugar, and 1 teaspoon salt. Set mixer to low with a dough hook and let it run for 20 minutes. Turn the machine off and let the dough rest covered with plastic wrap for 1 hour or until double in size.
2. In a small bowl, thoroughly combine brown sugar and cinnamon. Set aside.
3. Roll dough into a 16x21 inch rectangle about 1/4 inch thick. Spread dough with 1/3 cup softened butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough starting with the longer side and cut into 12 large rolls.
4. Place rolls in a lightly greased 9x13 inch glass

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baking dish. Cover and let rise until nearly doubled, about 1 hour. If making the night before let them rise covered on the counter overnight.

5. Meanwhile, preheat oven to 350 degrees. Make sure the oven rack is in the middle. Bake rolls in preheated oven until golden brown, about 23 minutes.

6. While rolls are baking, beat together cream cheese, 4 tablespoons butter, powdered sugar, vanilla, and 1/8 teaspoon salt.

7. Take the rolls out of the oven and let sit for 10 minutes. Spread the frosting on the buns while they are still warm so that the frosting melts into the rolls.