

Cinnamon Rolls



INGREDIENTS

For the Sweet Dough

- 3/4 cup milk
- 1/2 cup sugar
- 1 1/4 teaspoons salt
- 1/2 cup butter (1 stick)
- 3 teaspoons dry yeast
- 1/3 cup warm water
- 3 eggs, at room temp
- 5 1/2 - 6 1/2 cups flour

For the Filling

- 1 cup brown sugar
- 1 cup sugar
- 1/2 cup butter, softened
- 1/4 cup flour
- 1 1/2 TBS cinnamon

For the Icing

- 2 cups powdered sugar
- 4 TBS browned butter
- 1-2 TBS Milk
- 1 tsp vanilla

DIRECTIONS

1. Place 3 teaspoons yeast in 1/3 cup warmed water (110 degrees) (let set for about 10 minutes)
2. While yeast proofs, Combine milk, sugar, salt, and butter in small saucepan. heat over low heat until butter melts and sugar dissolves. Cool to lukewarm.
3. Add lukewarm milk mixture, room temp eggs, and 4 cups of flour to the mixing bowl. I use my kitchen aid mixer to make this dough. With dough hook mix for 2 minutes at speed 2. Continuing on speed 2, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans sides of bowl, about 3-4 minutes. I always go slowly on this part- you don't want tough dough! The dough should not be sticky when you touch- if it is add 1 TBS of flour at a time and continue to mix on speed 2 until smooth, and does not stick to bowl
4. Place in a greased bowl, turning to grease top (You can use vegetable oil, coconut oil or spray with oil) .Cover with towel; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.
5. Place filling ingredients in mixing bowl. Mix with flat beater at speed 2 for 1 minute.
6. Roll dough to a 10 x 30 x 1/4 inch rectangle. Spread filling mixture evenly on dough. Roll dough tightly from long side to form 30-inch roll, pinching seam together. Cut into 1 1/2-inch slices. (**sewing thread is the best way to cut these without smashing the dough!)

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INGREDIENTS

For the Icing

- 2 cups powdered sugar
- 4 TBS browned butter
- 1-2 TBS Milk
- 1 tsp vanilla

DIRECTIONS

7. Place rolls on to baking sheet with 2 inch sides or you can use a 9 x 13 casserole dish. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

8. Bake at 350 F for about 20 minutes. I keep a close eye on them the last 5 minutes!

9. Icing: Melt 4 TBS of butter in medium saucepan on low heat for 4-5 minutes, stirring often. You don't want it to burn so keep the heat low. Add powdered sugar, milk and vanilla to saucepan and whisk well. If it is too thick add a TBS of milk at a time until you get your desired consistency.

10. I prefer to pour icing over rolls while they are still warm so it melts into all the nooks and crannies! You can do however you prefer!

11. Enjoy with family!!