

## Cinnamon Rolls Recipe

### **Total Time**

4 hours

### **Prep Time**

25 min

### **Cook Time**

30 min

## **Ingredients**

for 18 servings

### **DOUGH**

- 2 cups whole milk, lukewarm
- ½ cup sugar
- 8 tablespoons melted unsalted butter
- 2 ¼ teaspoons active dry yeast
- 5 cups all-purpose flour, divided
- 1 teaspoon baking powder
- 2 teaspoons kosher salt

### **FILLING**

- ¾ cup light brown sugar
- 12 tablespoons softened unsalted butter
- 2 tablespoons ground cinnamon

### **FROSTING**

- 2 cups powdered sugar
- 1 tablespoon melted unsalted butter
- 1 teaspoon vanilla extract
- 2 to 4 tablespoons milk or cream



## **Preparation**

1. **Yeast mixture:** Whisk the warm milk and sugar in a bowl, ensuring that the sugar is dissolved. The mixture should be room temperature or slightly warm.

2. Stir the yeast into the warm milk mixture and stir until all the yeast particles are saturated. Let the mixture sit in a warm place like a microwave or oven, turned off, of course, for about 10 minutes. The yeast should look foamy and grow in size once it has bloomed.
3. **Make the wet dough:** Add the melted butter (save the butter wrappers for step 22) and 4 cups of sifted flour to the mixture. Mix with a wooden spoon until the mixture is homogenous and evenly combined.
4. **First prove:** Use a kitchen towel, paper towels, or plastic wrap to cover the bowl. Let the dough rise for 1 hour or until it has doubled in size. If your dough has not grown enough, try a warmer spot. The yeast will die in high heat.
5. **Prep for baking:** Butter 2 pans using the butter wrappers and set aside.
6. **Make the filling:** While the dough is rising let's make the filling for our cinnamon buns. Use a fork to mix the brown sugar, butter, and cinnamon in a medium bowl.
7. **Knead:** Take off the covering on the dough once it has proved, and add the last cup of flour, baking powder, and salt to it. Stir until mostly combined, and then knead it on a clean, floured surface.
8. Knead until the dough is smooth, or for about 10 minutes. Keep a small amount of flour on the side and add some of it into the dough if the dough is sticking to your hands or the surface. Use as little extra flour as possible for the best results.
9. **Form the rolls:** Roll the dough out into a large rectangle. Use a butter knife or another tool to make the corners as sharp and even as possible. The more even the rectangle is, the more uniform the cinnamon rolls will be.
10. Take the filling and put small globs of it onto the rectangle. Use a spatula to spread the filling.
11. Start at a short end and roll the dough into a log. Use the weight of the log to close the seam. Make sure the log is on your surface seam-side down.
12. **Cut the rolls:** Use unflavored dental floss to cut the individual rolls. Use a knife to mark on the log how thick each bun will be. Try to space the marks out by about 1 inch. Slide the floss under the log, line it up to be parallel with the mark created earlier, and grab the opposite ends and pull to cut the dough. My biggest tip is to make sure the floss and the marks are parallel.
13. **Second prove:** Place the cinnamon rolls into the buttered pans after each one is cut. They should have some space from the other rolls because they will get bigger.
14. Cover them once again and leave them in a warm spot for 45 minutes. These buns can be frozen for up to three months if you'd like to bake them in the future.
15. Preheat the oven to 350°F (180°C).
16. **Bake:** Bake the rolls for 25-30 minutes, or until they are golden brown.
17. **Frosting:** Make the vanilla frosting while the cinnamon rolls are baking. Whisk the butter, vanilla extract, and milk/ cream. Slowly add in the powdered sugar until the mixture is smooth and runny.
18. Once the cinnamon rolls are finished baking, let them cool for 5-10 minutes.
19. Drizzle the frosting over the warm, not hot, rolls, or spread with the back of a spoon. If the buns are too hot, the frosting will melt off.
20. **Finished:** That's all! Enjoy your homemade cinnamon buns.

Recipe adapted from Tasty.