

Cinnamon Rolls

Soft, fluffy rolls swirled with buttery cinnamon sugar and topped with a sweet, creamy glaze. Warm, comforting, and made from scratch, they're the perfect homemade treat for slow mornings, family gatherings, or cozy fall days.



INGREDIENTS

Rolls

- 1 cup warm milk
- 1 packet active yeast
- 2 eggs room temp
- ½ cup salted butter
- ½ cup granulated sugar
- 1 tsp salt
- 4-4 ½ cups flour

Filling

- ½ cup unsalted butter
- ¾ cup brown sugar
- 2 ½ tbsp ground cinnamon

- 6oz cream cheese
- 5 tbsp butter
- 2 cups powdered sugar
- 3 tbsp milk

INSTRUCTIONS

1. Pour the warm milk in the bowl of a stand mixer and sprinkle the yeast on top. Let rest for 2-3 minutes.
2. Add the eggs, butter, and sugar. Mix gently until combined.
3. Add in salt and 4 cups of flour and mix until barely combined. Let mixture rest for 5 minutes.
4. Beat or hand knead the dough adding up to ½ cup flour as needed to form a dough until elastic and smooth.
5. Place in a greased bowl to rise until double in size about 30 minutes.
6. Sprinkle flour on a flat surface to roll out the dough to a roughly 24x15 rectangle.
7. Spread the filling to cover the full dough.
8. Starting at the long end roll the dough up tightly and cut into 12 slices. Cover and allow to rise.
9. Dizzle tops with heavy cream and bake at 375 for 30 minutes or until golden brown.
10. Cover with cream cheese frosting