

Cinnamon Rolls with Cream Cheese Frosting

Yields: 12 large rolls

Ingredients:

For the dough:

4 oz. whole milk
4 oz. unsalted butter
4 oz. warm water
.125 oz. active dry yeast
1.75 oz. sugar
1 egg + 2 yolks
4 cups AP flour, plus more for dusting

Instructions:

Heat milk and butter in a small saucepan until the butter melts.

Remove from heat until mixture is lukewarm (100 degrees). With a mixer fitted with paddle attachment, mix together the water, yeast, sugar, egg, and yolks at low speed until well mixed. Add salt, warm milk mixture, and 2 cups of the flour and mix at medium speed until thoroughly blended, 1 minute. Switch to the dough hook on the mixer, add another 2 cups of flour, and knead at medium speed, adding 1/4 cup more flour at a time until the dough is smooth and freely clears the sides of the bowl, about 10 minutes. Shape the dough into a round and place in a lightly oiled bowl. Cover with plastic wrap. Leave in a warm draft-free spot until it doubles in size about 1 1/2 -2 hrs. While the dough rises, combine all of the icing ingredients and mix on low with the paddle attachment until roughly combined (about 1 minute). Increase speed to high and mix until smooth and free of cream cheese lumps. Cover and refrigerate. After dough has doubled in bulk, punch down and turn on to a floured surface. Using a rolling pin, roll out into a 16 by 12 inch rectangle (long side facing you) Mix together filling in small bowl and sprinkle on dough leaving a 1/2 inch border. Roll dough with the long edge closest to you, using both hands to pinch the dough with your fingertips as you roll.

Moisten the stop of the roll with water and seal the roll. Grease a 13 by 9 inch baking dish. Cut the rolls into 12-16 equal pieces and place the rolls cut side up in the prepared baking dish. Cover with plastic wrap and place in a warm draft free spot until it doubles in size, about 45 minutes. Preheat oven to 350 degrees and adjust oven rack to the middle position. Bake rolls until golden brown about 25-30 mins. Let cool about 10 mins. Apply icing and serve.

For the icing and filling:

8 oz. cream cheese, softened
2 Tbsp. corn syrup
2 Tbsp. heavy cream
1 cup powdered sugar
1 t. vanilla extract
pinch of salt
¾ cup. Packed light brown sugar
3 Tbsp. cinnamon
1/8 t. salt



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