Family Cooking Time with Cinnamon Rolls OH MY!

Kit for Cinnamon Rolls Contains:

- 2 ½ teaspoons instant dry yeast
- ½ cup sugar
- 1 teaspoon salt
- 4 ½ cups all purpose flour (divided)
- 1 cup packed brown sugar
- 2 tablespoons cinnamon
- 2 cups powdered sugar
- ½ tablespoons vanilla

You Provide:

- 1 cup warm milk
- 2 large eggs at room temperature
- 1/3 cup salted butter
- ½ cup salted butter
- ½ cup heavy cream
- 6 ounces soft cream cheese
- 1/3 cup salted soft butter

Tutorial Info:

Tutorial Video on December 11
youtube.com/c/placentialibrarydistrict

Video:

Survey:

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bit.ly/CinnamonRollsSurvey
**Family Cooking Time**

with

**Cinnamon Rolls Recipe**

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**Ingredients:**

**Dough**
- 1 cup warm milk (about 115 degrees Fahrenheit)
- 2 ½ teaspoons instant dry yeast
- 2 large eggs at room temperature
- 1/3 cup salted butter (melted – just melted or softened)
- 1 teaspoon salt
- ½ cup sugar
- 4 ½ cups all purpose flour (divided)

**Filling**
- ½ cup salted butter (almost melted)
- 1 cup packed brown sugar
- 2 tablespoons cinnamon
- ½ cup heavy cream

**Frosting**
- 6 ounces soft cream cheese
- 1/3 cup salted soft butter
- 2 cups powdered sugar
- ½ tablespoons vanilla

**Kitchen Tools Needed:**
- Mixer with dough hook
- Large bowl
- Spatula
- Cooking spray/ or butter
- Towel or wax paper
- Medium bowl
- Rolling pin
- 9x13 baking pan
- Hand mixer

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**Directions:**

1. Pour the warm milk in the bowl of a stand mixer and then sprinkle the yeast on top.
2. Add the eggs, butter, salt, and sugar.
3. Add in 4 cups of flour and mix using the beater blade just until the ingredients are barely combined. Allow the mixture to rest for 5 minutes so the flour has time to soak up the liquids.
4. Scrape the dough off the beater blade and remove it and attach the dough hook.
5. Beat the dough on medium speed, adding in up to ½ cup more flour if needed to form the dough. Knead with the dough hook for 5-7 minutes or until the dough is elastic and smooth. (The dough should be tacky and will still be sticking to the sides of the bowl).
6. Spray or butter a large bowl with cooking spray.
7. Use a spatula to remove the dough from the mixing bowl and into the greased bowl.
8. Cover the bowl with a towel or wax paper. Place the bowl in a warm place and allow the dough to double in size.
9. While the dough is rising, prepare the cinnamon filling. In a medium bowl combine the soft butter, brown sugar, cinnamon and mix until well combined and then set aside.
10. Sprinkle your work surface generously with flour. Turn out the dough and sprinkle the top of the dough with additional flour.
11. Flour the rolling pin and roll the dough into a 24x15 rectangle.
12. Use the spatula to evenly spread the cinnamon mixture over the dough.
13. Starting at the long end, roll the dough up tightly jelly roll style.
14. Cut in 12 slices and place in a greased 9x13 baking pan.
15. Cover the pan with a kitchen towel and let the rolls rise for 20 minutes or until almost double in size.
16. Preheat oven to 375 degrees.
17. Warm the heavy cream until the chill is off (it should be just warm to the touch).
18. Once the rolls have risen, pour the heavy cream over the top of the rolls, allowing the cream to soak down around the rolls.
19. Bake at 375 degrees for 20-22 minutes – or until lightly golden brown and the center rolls are cooked through.
20. While the rolls are cooling, prepare the cream cheese frosting.
   - In a large bowl, combine the softened cream cheese and butter and use a hand mixer blend well.
   - Add in the vanilla extract and powdered sugar and beat until combined.
21. Spread the frosting over the cooled rolls.
22. Store any leftover rolls in an airtight container.

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**Full recipe can be found at:** https://www.tastesoflizzyt.com/homemade-cinnamon-rolls/
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Want to learn more?
Check some of these out:

Hoopla
- *Sugar, Cinnamon and Love* by Virginia Horstmann
- *Sally’s Baking Addiction* by Sally McKenney
- *Baked* by Matt Lewis

Overdrive
- *Prima: The Joy of Baking Magazine*
- *One Bowl* by Yvonne Ruperti
- *Baking Bible* by Rose Levy Beranbaum

Print Books
- *Happiness is Baking* by Maida Heatter
- *WinterSweet: Seasonal Desserts to Warm the Home* by Tammy Donroe Inman
- *Cake Perfection* by Martha Stewart

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