



Classic Cinnamon Rolls

with Cream Cheese Frosting



5h



2 Servings

Sweet, sticky, and deeply satisfying, these homemade pastries will make any morning a special occasion. Using a slow-rise buttery dough, we swirl cinnamon sugar throughout and watch them double in size. Ideal for prepping the night before, the rolls bake until puffed, fragrant and golden, while we whip up a rich cream cheese frosting to slather all over them after they cool. (2p-plan serves 9; 4p-plan serves 18)

What we send

- 10 oz all-purpose flour ¹
- 5 oz granulated sugar
- ¼ oz instant yeast
- 8 oz milk ⁷
- ¼ oz ground cinnamon
- 5 oz dark brown sugar
- 4 (1 oz) cream cheese ⁷
- 5 oz confectioners' sugar

What you need

- kosher salt & ground pepper
- 7 Tbsp butter, plus more for greasing ⁷
- 1 large egg ³
- neutral oil
- vanilla extract

Tools

- stand mixer with dough hook
- microwave
- 8x8-inch baking dish

Cooking tip

Make ahead through step 5 and refrigerate overnight. Let come to room temperature in the morning and then bake.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 13g, Carbs 58g, Protein 5g



1. Start dough

In the bowl of a stand mixer, mix together **flour**, **¼ cup granulated sugar**, **1 teaspoon yeast**, and **½ teaspoon salt**

Microwave **3 tablespoons butter** in a medium bowl until melted, 30-60 seconds. Whisk in **½ cup milk** and **1 large egg**.

Lightly **oil** a large bowl.



4. Make rolls

Turn the **proofed dough** onto a **lightly floured** work surface and roll into an 11x13-inch rectangle. Brush top with **melted butter**. Leaving a ½-inch border, evenly sprinkle **cinnamon sugar** over the buttered dough.

Starting from the longer end, gently roll dough into a log. Cut crosswise into 9 equal-sized pieces with a sharp knife.



2. Make dough

Using the dough hook, turn the mixer on low and slowly add the **liquid mixture** to the **dry ingredients**. Scrape down sides of bowl until a **dough** forms. Increase speed to medium-high and knead until dough is smooth and begins to pull away from the sides, about 10 minutes. Transfer dough to oiled bowl and cover with plastic wrap. Let sit in a warm spot until doubled in size, about 2 hours.



5. Proof

Transfer **rolls** to the buttered baking dish, evenly spacing them out. Cover with plastic wrap and proof until doubled in size. (Alternately, allow rolls to sit at room temperature for 30 minutes and then transfer to the fridge to proof overnight.)

Let rolls come to room temperature, if necessary, before baking, about 2 hours.



3. Make cinnamon sugar

In a small bowl, stir together **cinnamon**, **½ cup brown sugar**, and **¼ teaspoon salt**.

Butter an 8x8-inch baking dish.

Microwave **2 tablespoons butter** in a small bowl until melted, 15-30 seconds.



6. Bake & frost

Preheat oven to 350°F with a rack in the center. Bake **cinnamon rolls** on center oven rack until puffed and golden brown, 25-30 minutes. Let cool completely.

Put **cream cheese** and **2 tablespoons butter** in a medium bowl to soften. Beat in **confectioners' sugar**, **¼ teaspoon vanilla**, and a **pinch of salt**. Spread **frosting** over cooled **cinnamon rolls**. Enjoy!