

DINNERLY



Bacon Cinnamon Buns with Cream Cheese Icing:

Double the Brunch. Same Price.

 1h  2 Servings

So here's the skinny on these big fat cinnamon buns—they make enough to feed your regular Dinnerly crew AND make the day for your closest bacon-loving friends and family. But, also, since they involve BOTH bacon AND cream cheese icing, we wouldn't blame you if you just keep them all for yourself. We've got you covered! (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- 1 lb pizza dough ²
- 2 pkts cream cheese ¹
- 4 oz pkg thick-cut bacon
- 2 oz dark brown sugar (use $\frac{1}{3}$ c)
- ground cinnamon (use $\frac{1}{2}$ tsp)
- 5 oz confectioners sugar (use $\frac{1}{2}$ c)

WHAT YOU NEED

- butter ¹
- $\frac{1}{4}$ c sugar
- all-purpose flour ²
- kosher salt
- milk ¹

TOOLS

- small (8") ovenproof skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 25g, Carbs 99g, Protein 4g



1. Cook bacon

Set **dough** and **all of the cream cheese** out at room temperature to soften. Thinly slice **bacon** crosswise into $\frac{1}{4}$ -inch pieces. Place in a small ovenproof skillet over medium-high heat; cook, stirring, until bacon is crisp, about 5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate to drain. Pour off **all but 2 tablespoons bacon drippings** from skillet.



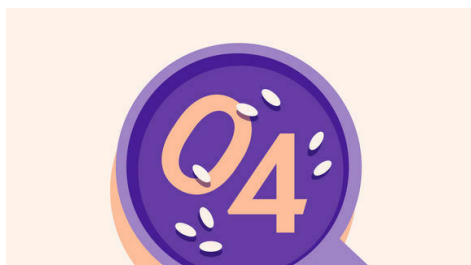
2. Make filling

Add **2 tablespoons butter** to skillet with **bacon fat**. Melt over medium heat, about 2 minutes. Transfer to a bowl; reserve skillet for step 4. In a second small bowl, whisk to combine **$\frac{1}{3}$ cup brown sugar**, **$\frac{1}{4}$ cup granulated sugar**, **2 teaspoons flour**, and **$\frac{1}{2}$ teaspoons cinnamon**.



3. Shape & fill dough

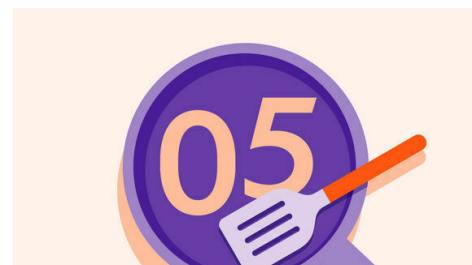
On a lightly floured work surface, roll **softened dough** into a 9-x 15-inch rectangle. Brush with **butter-bacon fat mixture**, then sprinkle **cinnamon sugar filling** over top, leaving a $\frac{1}{4}$ -inch border. Sprinkle **bacon** over filling. Starting with the short end, roll dough into a log. Using a sharp knife or kitchen shears, cut log into **4 equal-sized buns**.



4. Bake buns

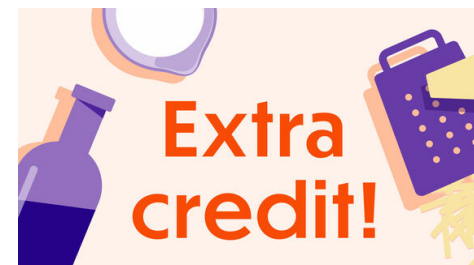
Arrange **buns**, cut side up, in a single layer in reserved skillet. Cover with a **greased sheet of aluminum foil**. Place on center oven rack, then set oven to 350°F. Bake for 25 minutes, remove cover, then continue to bake until puffy, golden brown, and cooked through, about 20 minutes more.

See step 6 to learn about this quick proofing method.



5. Make icing & serve

Meanwhile, in a medium bowl, stir to combine **softened cream cheese**, **$\frac{1}{2}$ cups confectioners sugar**, **1 tablespoon milk**, and **a pinch of salt**. Allow **bacon cinnamon buns** to cool for 15 minutes, then drizzle with **icing**. Enjoy!



6. Word of the day: Proof

When it comes to baking, proofing refers to the final rise of dough before baking; the yeast is activated, allowing the dough to rise and expand. This is the key to that fluffy, pillowy bite everybody loves. Typically, this is a 2-3 hour window. Nobody's got time for that! Our trick is to place the rolls in a cold oven for a quick come to room temperature and rise as the oven preheats.