

DINNERLY



Bacon Cinnamon Rolls with Cream Cheese Icing



1h



2 Servings

So here's the skinny on these big fat cinnamon rolls—they make enough to feed your regular Dinnerly crew AND make the day for your closest bacon-loving friends and family. But 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 (1 oz) cream cheese ¹
- 4 oz pkg thick-cut bacon
- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 5 oz confectioners' sugar

WHAT YOU NEED

- butter ¹
- ¼ cup sugar
- all-purpose flour ²
- kosher salt
- milk ¹

TOOLS

- small (8-inch) ovenproof skillet
- aluminium foil
- nonstick cooking spray

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 24g, Carbs 99g, Protein 11g



1. Cook bacon

Set aside **dough** and **all of the cream cheese** to soften at room temperature.

Thinly slice **bacon** crosswise into ¼ -inch pieces. Place in a small ovenproof skillet. Cook over medium-high heat, stirring, until crisp, about 5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Pour off **all but 2 tablespoons bacon fat** from skillet.



2. Make filling

Add **2 tablespoons butter** to skillet with **bacon fat**. Melt over medium heat, about 2 minutes. Transfer to a small bowl; reserve skillet for step 4.

In a second small bowl, whisk to combine **½ cup brown sugar**, **¼ cup granulated sugar**, **2 teaspoons flour**, and **1½ teaspoons cinnamon**.



3. Shape & fill dough

On a lightly **floured** work surface, roll **softened dough** into a 9x15-inch rectangle. Brush with **butter-bacon fat mixture**, then sprinkle **cinnamon sugar filling** over top, leaving a ¼-inch border. Sprinkle **bacon** over filling.

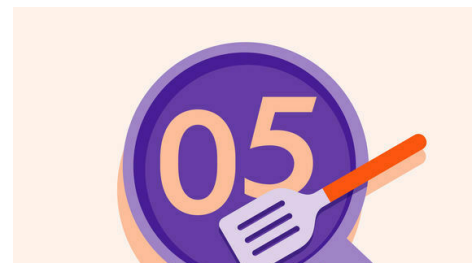
Starting with the short end, roll dough into a log. Using a sharp knife or kitchen shears, cut log into 4 rolls.



4. Bake rolls

Arrange **rolls**, cut-side up, in a single layer in reserved skillet. Grease a sheet of aluminum foil with nonstick cooking spray; cover skillet, greased-side down. Place on center oven rack, then set oven to 350°F.

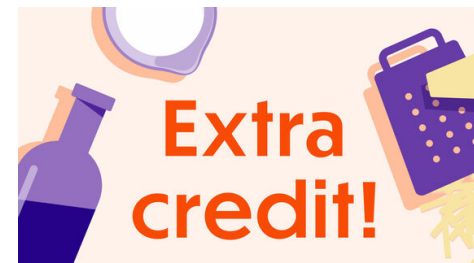
Bake for 25 minutes. Remove foil, then continue to bake until puffy, golden brown, and cooked through, about 20 minutes more (see step 6 to learn about this quick proofing method!)



5. Make icing & serve

Meanwhile, in a medium bowl, stir to combine **softened cream cheese**, **1½ cups confectioners' sugar**, **1 tablespoon milk**, and **a pinch of salt**.

Let **bacon cinnamon rolls** cool for 15 minutes, then drizzle with **cream cheese 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.