

# DINNERLY



## Chai Cinnamon Rolls with Cream Cheese Frosting



5h



2 Servings

A classic cinnamon roll with a delicious twist! In addition to the buttery dough and irresistible cream cheese frosting you know and love, we're amping these up with a generous sprinkling of chai sugar. The combination of chai spice and dark brown sugar creates a spiced sweetness that takes these cinnamon rolls to the next level. We've got you covered! (2-p plan makes 9 rolls; 4-p plan makes 18)

## WHAT WE SEND

- 2 (5 oz) all-purpose flour<sup>3</sup>
- 5 oz granulated sugar
- ¼ oz instant yeast
- 2 (¼ oz) chai spice
- 5 oz dark brown sugar
- 3 (1 oz) cream cheese<sup>1</sup>
- 2½ oz confectioners' sugar

## WHAT YOU NEED

- kosher salt
- 7 Tbsp butter<sup>1</sup>
- ½ cup milk<sup>1</sup>
- 1 large egg<sup>2</sup>
- all-purpose flour<sup>3</sup>
- vanilla extract

## TOOLS

- stand mixer with hook attachment
- microwave
- medium (8x8-inch) baking dish
- handheld electric mixer

## ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 320kcal, Fat 12g, Carbs 49g, Protein 5g

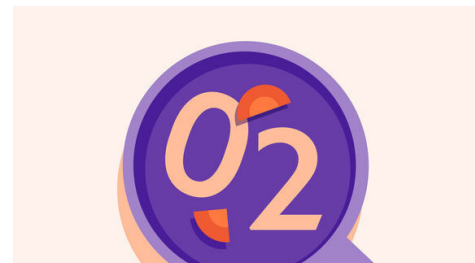


### 1. Start dough

In bowl of 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 **butter** a medium bowl.



### 2. Make dough & proof

Using dough hook, turn on mixer on low speed; slowly add **milk mixture**. Scrape down sides of bowl until **dough** forms. Increase speed to medium-high and knead until dough is smooth and begins to pull away from sides, about 10 minutes.

Transfer to **buttered** bowl and cover with plastic wrap. Let rest in a warm spot until doubled in size, about 2 hours.



### 3. Prep chai sugar & dough

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

**Butter** a medium (8x8-inch) baking dish. Microwave **2 tablespoons butter** in a small bowl until melted, 15–30 seconds.

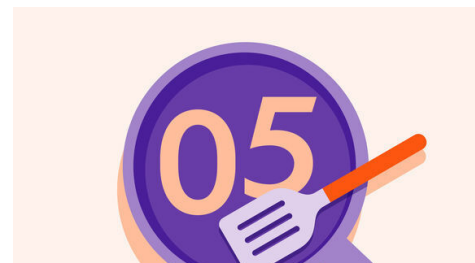
Turn **proofed dough** onto a **lightly floured** work surface; roll into an 11x13-inch rectangle. Brush top with **melted butter**.



### 4. Make rolls & proof

Leaving a ½-inch border, evenly sprinkle **chai sugar** over **dough**. Starting from the longer side, gently roll dough into a log. Cut crosswise into 9 pieces with a sharp knife.

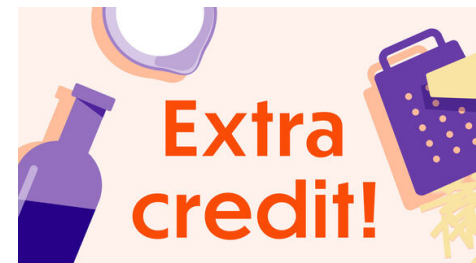
Transfer to prepared baking dish, evenly spaced apart. Cover with plastic wrap; proof until doubled in size, roughly 1–1½ hours. Preheat oven to 350°F with a rack in the center.



### 5. Bake rolls & serve

Bake **rolls** on center oven rack until puffed and golden brown, 25–30 minutes. Let cool completely.

Meanwhile, set aside **cream cheese** and **2 tablespoons butter** in a medium bowl until softened. Using an electric mixer, beat in **confectioners' sugar**, **¼ teaspoon vanilla**, and **a pinch of salt**. Spread **frosting** over **cooled rolls** before serving. Enjoy!



### 6. Proof rolls overnight!

Want to prepare the rolls ahead of time and bake them the next day? In step 4, let rolls sit at room temperature for 30 minutes, then refrigerate to proof overnight. Let them come to room temperature before baking, about 2 hours.