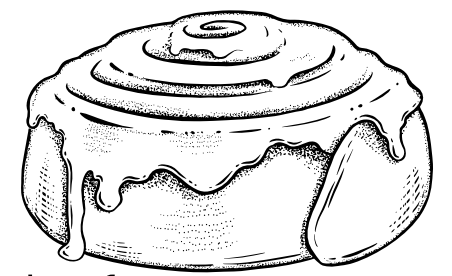


National Cinnamon Roll Day



Directions: Try this cinnamon roll recipe!

For the dough

- 1 cup warm milk
- 2 1/2 teaspoons instant dry yeast
- 2 large eggs
- 1/3 cup salted butter (softened or melted)
- 1/2 cup granulated sugar
- 1 teaspoon salt
- 4 1/2 cups all-purpose flour

For the filling

- 1/2 cup salted butter (softened)
- 1 cup packed brown sugar
- 2 tablespoons cinnamon
- 1/2 cup heavy cream

For the frosting

- 6 ounces cream cheese (softened)
- 1/3 cup salted butter (softened)
- 2 cups powdered sugar
- 1/2 tablespoon maple extract

Directions:

- Put warm milk in a bowl of an electric mixer and sprinkle yeast on top. Add in sugar, egg, egg yolk and melted butter. Mix until well combined. Next stir in flour and salt with a wooden spoon until a dough begins to form.
- Place dough hook on stand mixer and knead dough on medium speed for 8 minutes. Dough should form into a nice ball and be slightly sticky. If you don't want to use an electric mixer, you can use your hands to knead the dough for 8-10 minutes on a well-floured surface.
- Transfer dough ball to a well-oiled bowl, cover with plastic wrap and a warm towel. Allow dough to rise for 1 hour to 1 1/2 hours, or until doubled in size. This may more or less time depending the humidity and temperature in your home.
- Next, transfer dough to a well-floured surface and roll out into a 14x9 inch rectangle. Spread softened butter over dough, leaving a 1/4 inch margin at the far side of the dough.
- In a small bowl, mix together brown sugar and cinnamon. Use your hands to sprinkle mixture over the buttered dough, then rub the brown sugar mixture into the butter.
- Tightly roll dough up, starting from the 9-inch side and place seam side down making sure to seal the edges of the dough as best you can.
- Cut into 1 inch sections with a serrated knife or floss. You should get 9 large pieces.
- Place cinnamon rolls in a greased 9x9 inch baking pan or round 9 inch cake pan. (I also recommend lining the pan with parchment paper as well, in case any of the filling ends up leaking out.) Cover with plastic wrap and a warm towel and let rise again for 30-45 minutes.
- Preheat oven to 350 degrees F. Remove plastic wrap and towel and bake cinnamon rolls for 20-25 minutes or until just slightly golden brown on the edges. You want to underbake them a little so they stay soft in the middle, that's why we want them just slightly golden brown. Allow them to cool for 5-10 minutes before frosting. Makes 9 cinnamon rolls.
- To make the frosting: In the bowl of an electric mixer, combine cream cheese, butter, powdered sugar and vanilla extract. Beat until smooth and fluffy. Spread over cinnamon rolls and serve immediately. Enjoy!