

Homemade Cinnamon Rolls



5 from 49 votes

These are the gooiest cinnamon rolls! The dough is super soft like a pillow. They are filled with cinnamon filling and topped with cream cheese glaze.

Prep Time 1 hr	Cook Time 23 mins	Resting Time 1 hr 35 mins	Total Time 2 hrs 58 mins
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Servings: 12 cinnamon rolls Calories: 410kcal Author: Stephanie Rutherford

Ingredients

Cinnamon Roll Dough

- 1 cup Warm milk Warmed to 110°F
- 2 packets Active rise yeast (14 grams)
- 2 Large eggs room temperature slightly beaten
- 4 ½ cups All-purpose flour
- 1 teaspoon Salt
- ¼ cup White granulated sugar
- 10 tablespoon Unsalted butter room temperature

Cinnamon Roll Filling

- ½ cup Unsalted butter room temperature
- ¾ cup Packed brown sugar light or dark
- 2 tablespoon Ground cinnamon
- ⅛ teaspoon Salt

Cream Cheese Glaze

- 4 oz Cream cheese room temperature
- 4 tablespoon Unsalted butter room temperature
- 2 teaspoon Pure vanilla extract
- 1 cup Powdered sugar sifted
- 1 tablespoon Milk

Instructions

Cinnamon Roll Dough

1. In a microwave safe bowl, heat the milk until 110°F. It needs to be warm but not hot for the heat. Pour in both packets of yeast and let it sit for 10 minutes to activate. The yeast will be foamy.
1 cup Warm milk, 2 packets Active rise yeast
2. In a mixing bowl, sift the flour. Mix in sugar and salt. Cut the butter into cubes and add to the flour. Use a pastry cutter or your hands to cut the butter into the flour until the butter

is the size of a pea.

4 ½ cups All-purpose flour, 1 teaspoon Salt, ¼ cup White granulated sugar,
10 tablespoon Unsalted butter

3. Pour in the milk and beaten eggs.

1 cup Warm milk, 2 Large eggs

4. Mixer using a dough hook: Mix on low until a dough forms. Turn to medium and knead for 5 minutes.

By hand: Use a rubber spatula and mix until a dough starts to form. Turn the dough onto a floured surface. Knead for 5 minutes until a soft dough ball forms.

5. Preheat oven to 200°F. Spray a large mixing bowl with non-stick spray. Place the dough in the bowl and cover with a kitchen towel. Place bowl in the oven, crack open the door and turn off the oven. Rise for 1 hour. *Overnight instructions see notes.

Cinnamon Roll Filling

1. Using a hand mixer, mix the butter, brown sugar, cinnamon, and salt. Mix on low until a paste-like filling forms.

½ cup Unsalted butter, ¾ cup Packed brown sugar, 2 tablespoon Ground cinnamon,
⅛ teaspoon Salt

2. The dough should be double in size. Punch down using your fist. Roll dough out on a lightly floured surface. Roll until ¼ inch thick.
3. Spread the filling over the dough. Roll the dough from the bottom tightly. Roll from the bottom to get more swirls inside the roll.
4. Cut the uneven ends off with a knife. Use unflavored dental floss or a serrated knife to cut 12 cinnamon rolls.
5. Place in a 9x13 pan sprayed with baking non-stick spray. Cover with the towel and rise at room temperature for 35 minutes.
6. Preheat oven to 375°F. Bake the rolls for 20-25 minutes. The rolls should be lightly golden on top.

Cream Cheese Glaze

1. Using a hand mixer, beat the cream cheese and butter on high for 1 minute. Add in sifted powdered sugar. Mix on low until creamy. Add in vanilla and milk.

4 oz Cream cheese, 4 tablespoon Unsalted butter, 2 teaspoon Pure vanilla extract,
1 cup Powdered sugar, 1 tablespoon Milk

2. Ice the cinnamon rolls when they are hot. The icing will melt into the cracks and make the rolls extra gooey.

Notes

Flour- Make sure flour is spooned and leveled or use a kitchen scale. Compacted flour can dry out the dough.

High altitude baking- Add an extra 1-2 tablespoon of flour while kneading if dough is too sticky.

Overnight Instructions:

Allow the dough to do the 1st rise overnight. Cover the bowl very tightly with cling wrap. Rise overnight. (8-12 hours is okay. Don't go over 16 hours) Roll the dough out like normal. The second rise should be at least 1 hour or until the dough is room temperature.

Nutrition

Calories: 410kcal | Carbohydrates: 52g | Protein: 6g | Fat: 25g | Saturated Fat: 15g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 6g | Trans Fat: 1g | Cholesterol: 66mg | Sodium: 253mg | Potassium: 78mg | Fiber: 2g | Sugar: 5g | Vitamin A: 777IU | Vitamin C: 1mg | Calcium: 38mg | Iron: 2mg