

# Cinnamon Rolls

## Ingredients

### For the Dough

- 2 cups whole milk (lower fat milk can be substituted)
- 2 packages active dry yeast (not instant or rapid rise) (4 1/2 tsp if measuring from bulk yeast)
- 1 cup granulated sugar
- 2/3 cup unsalted butter, room temp
- 4 eggs, room temp
- 2 tsp salt
- 8 cups all-purpose flour

### For the Cinnamon Filling

- 2/3 cup unsalted butter, room temp
- 6 TBSP cinnamon
- 2 cups brown sugar, packed

### For the Cream Cheese Frosting

- 1/2 cup unsalted butter, room temp
- 8 oz cream cheese, room temp
- 2 tsp vanilla
- 4 cups powdered sugar

## Instructions

### For the Dough

1. In a saucepan, heat the milk over medium heat until it just starts to barely bubble. Just under a simmer. Remove the milk from the heat, pour into a bowl, and let cool for 5 minutes.
2. When the milk is cooled to warm, add the yeast to the milk and stir together. Let sit for 5 minutes to proof.
3. In a large bowl, stir together the sugar, butter, eggs, salt, and flour. Add the milk/yeast mixture and stir together until it forms a dough.
4. On a lightly floured surface, knead the dough for about 5 minutes until its smooth and elastic. Alternatively, you can knead with a dough hook in a stand mixer.

5. Place the dough in an oiled bowl, turn to coat, cover with a towel, and let rise in a warm place until doubled in size, about 1 hour. (separate into 2 even dough balls)
6. Deflate both doughs down by gently pushing your fist in the center and folding the sides over. On a floured surface, pat the dough out to a rectangle. Use a lightly floured rolling pin to roll the dough out into 2 16X12" rectangles.
7. Combine all of the ingredients for the filling together in a bowl. Spread the filling evenly over both of the rolled out doughs, leaving about a 1/2" border. Starting at each long end, roll the dough into a log and pinch the seam closed.
8. Using a serrated knife or floss, trim the ends off the roll. Cut each roll in half and then cut each half in half. Cut each roll into 12 pieces by cutting each section in 3 even pieces.
9. In an oiled 9X13 pan, space the rolls out evenly. Lay a piece of plastic wrap directly on top of the rolls and press down so no rolls are exposed. Refrigerate the rolls overnight.
10. About 2 hours before baking, take the rolls out of the refrigerator, remove the plastic wrap, cover with a towel, and let come to room temp and rise. You can place the pan next to a heating oven to speed up the process.
11. Preheat the oven to 350F. When the rolls are doubled in size, bake for 35 minutes.
12. Frost the rolls while still hot so the frosting seeps into the rolls.

For the Cream Cheese Frosting

13. With a hand mixer, cream together the butter and cream cheese. Add the vanilla and powdered sugar and mix until smooth.