

SOUBDOUGH CINNAMON ROLLS

WITH CREAM CHEESE ICING



Dough Ingredients:

- 1 cup fed sourdough starter
- $\frac{3}{4}$ cup warm milk
- $\frac{1}{4}$ cup sugar
- 1 egg
- 4 tbsp unsalted butter, melted
- $3\frac{1}{2}$ cups all-purpose flour
- 1 tsp salt

Filling Ingredients:

- $\frac{1}{3}$ cup softened butter
- $\frac{3}{4}$ cup brown sugar
- 2 tsp cinnamon

Lemon Twist:

Add zest of 1 lemon + 1 tbsp lemon juice to the frosting for a bright, citrusy kick!

Frosting Ingredients:

- 4 oz cream cheese
- 2 tbsp butter
- 1 cup powdered sugar
- $\frac{1}{2}$ tsp vanilla
- 1-2 tbsp milk (to desired consistency)

INSTRUCTIONS:

- In a large bowl, mix the sourdough starter, warm milk, sugar, egg, melted butter, and flour. Knead until soft and smooth.
- Transfer dough to a greased bowl, cover, and refrigerate overnight for a slow rise.
- The next morning, let dough rest at room temp for 30 minutes. Roll into a 16x12" rectangle on a floured surface.
- Spread with softened butter. Mix brown sugar and cinnamon, then sprinkle evenly over dough.
- Roll up tightly from the long edge and slice into 12 rolls. Place in a greased 9x13" pan.
- Cover and let rise 1-2 hours until puffy. Meanwhile, preheat oven to 350°F.
- Bake 25-30 minutes or until golden brown.
- Frost warm rolls and enjoy immediately.