

CINNAMON ROLLS

WITH CREAM CHEESE ICING



Dough Ingredients:

- 1 cup warm milk (110°F)
- 2 ¼ tsp active dry yeast (1 packet)
- ½ cup granulated sugar
- 2 large eggs
- 6 tbsp unsalted butter, melted
- 4 cups all-purpose flour
- 1 tsp salt

Filling Ingredients:

- ¾ cup brown sugar
- 2 tbsp ground cinnamon
- ½ cup softened butter

Frosting Ingredients:

- 4 oz cream cheese, softened
- 2 tbsp butter, softened
- 1 cup powdered sugar
- ½ tsp vanilla extract
- 1-2 tbsp milk (to desired consistency)

INSTRUCTIONS:

- Mix milk, yeast, and sugar. Let sit 5-10 mins until foamy.
- Add eggs, melted butter, flour, and salt. Mix and knead until smooth (6-8 mins).
- Place in greased bowl, cover, and let rise 1 hour.
- Roll into 16x12" rectangle. Spread butter, sprinkle sugar and cinnamon.
- Roll tightly, slice into 12, and place in greased 9x13" pan.
- Cover and let rise 30-40 mins. Preheat oven to 350°F.
- Bake 20-25 mins until golden brown.
- Mix frosting ingredients. Spread on warm rolls and serve.