

Clone of a Cinnabon

Jacob · 28/09/2024



Prep Time

2 hrs 25 mins

Difficult

Medium

Servings

3 hrs

Description

You have got to try this Cinnabon recipe The first time I made these rolls I thought of how much money I could save by making my own

Ingredients

- - 1 cup warm milk (110 degrees F/45 degrees C) - 2 eggs
- room temperature - ? cup margarine
- melted - 4 ½ cups bread flour - 1 teaspoon salt - ½ cup white sugar - 2 ½ teaspoons bread machine yeast - 1 cup brown sugar
- packed - 2 ½ tablespoons ground cinnamon - ? cup butter
- softened - 1 ½ cups confectioners' sugar - ¼ cup butter
- softened - 1 (3 ounce) package cream cheese
- softened - ½ teaspoon vanilla extract - ? teaspoon salt

Instructions

1. Prepare dough: Place milk
2. eggs
3. margarine
4. flour
5. salt
6. white sugar
7. and yeast in the pan of a bread machine in the order recommended by the manufacturer. Select dough cycle; press Start. When dough has doubled in size
8. turn it out onto a lightly floured surface. Cover it with a kitchen towel or plastic wrap and let it rest for 10 minutes. Roll dough on a lightly floured surface to a 16x21-inch rectangle. Prepare filling: Combine brown sugar and cinnamon in a small bowl. Spread softened butter over the dough
9. then sprinkle cinnamon-sugar mixture evenly over top. Starting at the longer end
10. roll up the dough; cut into 12 rolls. Place rolls in a lightly greased 9x13-inch baking pan. Cover and let rise until nearly doubled
11. about 30 minutes. Meanwhile
12. preheat the oven to 400 degrees F (200 degrees C). Bake rolls in the preheated oven until golden brown
13. about 15 minutes. While rolls are baking
14. prepare icing: Beat confectioners' sugar
15. butter
16. cream cheese
17. confectioners' sugar
18. vanilla
19. and salt until creamy. Spread icing on warm rolls before serving. Dotdash Meredith Food Studios