



Cinnamon Rolls From Frozen Bread Dough EASY

Jacob · 28/09/2024



Description

This frozen bread dough recipe makes it super easy to make cinnamon rolls Theyre super tasty without all the work

Ingredients

- - 3 tablespoons melted butter
- divided - 1 (1 pound) loaf frozen bread dough
- thawed - ½ cup brown sugar - ½ cup chopped walnuts - 1 teaspoon ground cinnamon - ½ cup heavy whipping cream - ½ cup sifted confectioners' sugar
- or as needed - 1 tablespoon milk
- or more as needed - 1 dash vanilla extract

Instructions

1. Lightly grease two 9-inch round cake pans with 1 tablespoon melted butter; set aside. Roll bread dough out to an 18x6-inch rectangle and brush with remaining tablespoon melted butter. Mix brown sugar
2. walnuts
3. and cinnamon in a bowl; sprinkle over dough. Roll dough into a log
4. starting at a long edge. Moisten the other long edge with a little water; press to seal. Cut log into 20 slices. Arrange rolls
5. cut-sides down
6. in the prepared cake pans. Cover with a towel and let rise in a warm place until doubled in size
7. about 1 1/2 hours. Preheat the oven to 350 degrees F (175 degrees C). Pour heavy cream over rolls. Bake in the preheated oven until golden brown
8. about 25 minutes. Make icing: Stir confectioners' sugar
9. milk
10. and vanilla in a bowl until smooth and pourable. Add more milk or sugar as needed to reach desired consistency. Drizzle icing over warm cinnamon rolls.