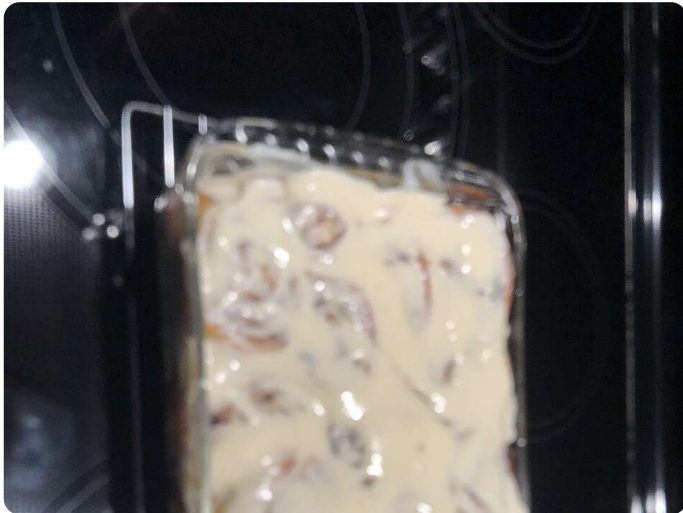




Eggnog Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

15 mins

Description

These cinnamon rolls have a subtle eggnog flavor and a hint of nutmeg the perfect breakfast treat for the holiday season They taste like classic cinnamon rolls with some added warm spice depth The frosting is a creamy slightly tangy contrast to the sugary rolls

Ingredients

- 1 cup granulated sugar - 1 (.25 ounce) package quick-rising yeast (such as Fleischmann's RapidRise®) - 2 teaspoons kosher salt - 4 ½ cups all-purpose flour
- divided
- or more as needed - ½ cup eggnog - ½ cup sour cream - 6 tablespoons unsalted butter
- softened - 1 large egg
- lightly beaten - cooking spray - ½ cup unsalted butter
- at room temperature - 1 cup firmly packed light brown sugar - 4 teaspoons ground cinnamon - 2 teaspoons freshly grated nutmeg
- or to taste - 4 ounces cream cheese
- at room temperature - 4 tablespoons unsalted butter - 1 ½ cups powdered sugar - 4 tablespoons eggnog - ½ teaspoon vanilla extract

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine sugar
2. yeast
3. salt
4. and 4 cups of the flour in the work bowl of a stand mixer fitted with the paddle attachment. Beat on low speed until just combined
5. about 15 seconds. With mixer running on low speed
6. add eggnog
7. sour cream
8. butter
9. and egg. Continue beating until dough forms
10. 1 to 2 minutes. Switch to a dough hook attachment. Beat on medium-low speed until dough is smooth and elastic
11. 6 to 9 minutes; gradually add remaining 1/2 cup flour
12. 1/2 to 1 teaspoon at a time
13. if necessary. Place dough in a large bowl greased with cooking spray and turn to coat. Cover with a clean kitchen towel and let rise in a warm draft-free place until dough has doubled in size
14. 2 to 3 hours. Dotdash Meredith Food Studios Spray a 13- x 9-inch pan with cooking spray. Lightly punch down dough. On a lightly floured surface
15. roll dough into an 18- x 10-inch rectangle. Dotdash Meredith Food Studios For the filling spread 1/2 cup of butter over the dough. In a small bowl
16. stir together brown sugar
17. cinnamon
18. and nutmeg. Sprinkle evenly over butter. Dotdash Meredith Food Studios Starting with one long side
19. roll dough into a log; pinch seam to seal. Dotdash Meredith Food Studios Slice into 12 rolls. Dotdash Meredith Food Studios Place rolls in the prepared pan. Cover
20. and let rise in a warm draft-free place until doubled in size
21. 1 hour to 1 hour and 15 minutes. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven
22. uncovered
23. until golden brown
24. 25 to 30 minutes. Let cool in pan on a wire rack 15 minutes. Dotdash Meredith Food Studios Add cream cheese and 4 tablespoons butter to the bowl of a stand mixer fitted with the paddle attachment; beat on medium speed until smooth
25. 1 to 2 minutes. Add powdered sugar
26. eggnog
27. and vanilla. Beat on medium speed until smooth
28. about 1 minute. Drizzle glaze over warm rolls. Serve with freshly grated nutmeg sprinkled on top and any extra glaze
29. if desired. Dotdash Meredith Food Studios Cook's Note: I used Borden® eggnog.