

Cinnamon Rolls II

Jacob · 28/09/2024

**Prep Time**

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

I make these the night before and bake them in the morning My family and friends cant stay out of them They are very moist and decadently rich

Ingredients

- - 1 cup milk - ½ cup butter - 1 cup water - 1 tablespoon active dry yeast - 1 cup white sugar - 1 teaspoon salt - 2 eggs - 6 cups all-purpose flour - 2 teaspoons ground cinnamon - 2 cups dark brown sugar - ½ cup butter
- softened - 2 cups confectioners' sugar - 1 (3 ounce) package cream cheese
- softened - 1 tablespoon butter
- softened - ½ teaspoon vanilla extract - 3 tablespoons milk

Instructions

1. Warm the milk in a small saucepan until it bubbles
2. then remove from heat. Mix in the butter; stir until melted. Add water and let cool until lukewarm. In a large bowl
3. combine the milk mixture
4. yeast
5. white sugar
6. salt
7. eggs and 2 cups flour; stir well to combine. Stir in the remaining flour
8. 1/2 cup at a time
9. beating well after each addition. When the dough has pulled together
10. turn it out onto a lightly floured surface and knead until smooth and elastic
11. about 8 minutes. Divide dough into two pieces. Roll each piece into a 12x9 inch rectangle. In a bowl
12. stir together the cinnamon and brown sugar. Spread each piece with half of the butter
13. half of the brown sugar and cinnamon mixture. Roll up dough
14. using a little water to seal the seam. Cut each roll into 12 slices using a very sharp knife or dental floss. Place rolls onto two 9x13 inch greased baking pans. Cover and let rise until almost doubled
15. about 1 hour. Meanwhile
16. preheat oven to 375 degrees F (190 degrees C). Bake in preheated oven for 20 to 25 minutes until golden brown. To make frosting; combine confectioner's sugar
17. cream cheese
18. butter and vanilla. Add milk gradually until frosting reaches a spreading consistency. Spread over warm (but not hot) cinnamon rolls. Miriam Villegas Editor's Note: To make these ahead of time
19. follow the recipe up to step 4. Arrange on baking sheets but do not let the rolls rise. Cover rolls with greased plastic wrap and refrigerate overnight. The rolls will rise slowly during the night. The next morning
20. remove the plastic wrap
21. set the baking sheets on the counter
22. and set aside for about 20 minutes while preheating the oven. Bake as directed.