



Homemade Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

9 hrs 5 mins

Difficult

Medium

Servings

10 hrs

Description

I found this recipe I made a few years back and tweaked it Hands down best homemade cinnamon rolls ever

Ingredients

- - ½ cup milk - ½ cup water - ¼ cup butter - 3 cups unbleached all-purpose flour - ½ cup white sugar - ½ teaspoon salt - 1 (.25 ounce) package rapid-rise yeast - 1 egg - ¼ cup butter
- softened - 1 cup light brown sugar - 1 tablespoon ground cinnamon - 3 ounces cream cheese
- softened - 1 tablespoon butter
- softened - 1 tablespoon milk - ½ teaspoon vanilla extract - 2 cups confectioners' sugar

Instructions

1. Heat milk
2. water
3. and 1/4 cup butter together in a saucepan over medium heat until bubbling
4. about 5 minutes. Let cool to 120 to 130 degrees F (49 to 54 degrees C)
5. 1 to 2 minutes. Mix flour
6. white sugar
7. salt
8. and yeast together in a separate bowl. Mix egg into warm milk mixture. Pour milk mixture and 1/3 of the flour mixture into a mixing bowl; beat using an electric mixer until moistened. Add remaining dry ingredients slowly until a dough has pulled together. Knead on a lightly floured surface for 8 minutes. Place in a covered bowl and let rise in a dry
9. warm place until doubled in size
10. 1 to 2 hours. Punch dough down. Roll on a lightly floured surface into a 16x12-inch rectangle. Spread 1/4 cup softened butter evenly over dough. Mix brown sugar and cinnamon together in small bowl and sprinkle evenly over dough. Roll up from the short side; cut into 12 even rolls. Place rolls into a greased 9x13-inch glass baking dish. Cover and let rise in a dry
11. warm place
12. 8 hours
13. to overnight. Preheat the oven to 375 degrees F (190 degrees C). Bake in the preheated oven until golden
14. about 17 minutes. Meanwhile
15. beat cream cheese
16. 1 tablespoon butter
17. milk
18. and vanilla extract for icing using an electric mixer in a bowl until creamy; slowly mix in confectioners' sugar until smooth. Remove cinnamon rolls from the oven and flip out onto a cooling rack; let cool slightly
19. 5 to 10 minutes
20. before covering in icing.