



Betty39s Famous Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 40 mins

Description

Try this recipe for cinnamon rolls that taste like Betty Crockers Theyre so good you wont be able to stop eating them A little hard work but totally worth it in the end Eat them warm right out of the oven or top refrigerated rolls with a pat of butter and reheat in the microwave for 20 seconds

Ingredients

- - 1 cup warm water (110 degrees F/45 degrees C) - 4 ½ teaspoons active dry yeast - 1 teaspoon white sugar - 1 cup warm milk - ? cup white sugar - ? cup unsalted butter
- melted - 2 large eggs - 2 teaspoons salt - 8 cups all-purpose flour
- divided - ½ cup unsalted butter
- melted - 2 cups pecan halves (Optional) - 1 ½ cups white sugar - 3 tablespoons ground cinnamon - ½ cup unsalted butter
- melted - ? cup white sugar - 4 cups confectioners' sugar - ? cup unsalted butter
- melted - 2 teaspoons vanilla extract - 1 teaspoon maple-flavored extract (Optional)

Instructions

1. Make the dough: Whisk warm water and yeast together in a bowl. Sprinkle 1 teaspoon sugar over top and whisk until well incorporated. Set aside until yeast softens and begins to form a creamy foam
2. 10 to 20 minutes. Combine warm milk
3. 2/3 cup sugar
4. 2/3 cup melted butter
5. eggs
6. and salt in the bowl of a stand mixer. Add yeast mixture and mix until all ingredients are incorporated. Mix in 4 cups flour on medium speed until dough is completely smooth
7. about 5 minutes. Transfer dough to a large bowl. Knead remaining 4 cups flour into dough with your hands until dough is slightly stiff and sticky
8. about 10 minutes. Grease another large bowl. Place dough into the greased bowl and turn to coat. Cover with plastic wrap and let dough rise in a warm place until doubled in size
9. about 1 1/2 hours. Remove plastic wrap from the bowl and punch down dough. Set dough aside to rest for 5 minutes. While the dough is resting
10. make the filling: Mix pecans
11. sugar
12. and cinnamon together in a bowl. Roll dough out onto a well-floured surface
13. forming a 15x20-inch rectangle. Brush the entire surface with remaining 1/2 cup melted butter
14. then sprinkle filling mixture over top. Starting at the long end
15. tightly roll dough over filling and pinch the edges together to seal. Use dental floss to cut roll into 18 pieces. Prepare the baking dish: Brush melted butter over the bottom of a 9x13-inch baking dish
16. then sprinkle sugar over melted butter. Arrange cinnamon rolls
17. cut-sides up and close together
18. in the prepared baking dish. Let rise in a warm place for 45 minutes. Preheat the oven to 350 degrees F (175 degrees C). Bake rolls in the preheated oven until golden brown
19. 25 to 30 minutes. While the rolls are baking
20. make the glaze: Beat confectioners' sugar
21. melted butter
22. vanilla
23. and maple extract in a bowl until smooth. Drizzle over warm cinnamon rolls. Recipe Tips Substitute walnuts or raisins for the pecans
24. if desired. If the glaze becomes too thick to drizzle
25. add a little more melted butter
26. one teaspoon at a time
27. until it reaches the desired consistency.