



Heavenly Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 15 mins

Description

A great substitute for those heavy buttery cinnamon roll recipes This one will blow you away Just remember that the dough before the first rising may be a bit sticky but not adding any more flour at this point guarantees a fluffy masterpiece

Ingredients

- - ¼ cup white sugar
- divided - 2 ½ teaspoons dry yeast - ¾ cup warm water - 1 ½ teaspoons ground cinnamon - 2 eggs - ¾ cup applesauce - ½ teaspoon salt - 4 ½ cups all-purpose flour - 2 tablespoons honey - ½ cup raisins

Instructions

1. Stir 1 tablespoon of the sugar and the yeast into the warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Whisk together the cinnamon and 2 tablespoons sugar in a small bowl; set aside. Beat together the eggs
2. applesauce
3. salt
4. and the remaining 1 tablespoon of sugar in a large bowl. Stir in the yeast mixture. Beat in half of the flour mixture until no dry spots remain. Stir in the remaining flour
5. a 1/2 cup at a time
6. mixing well after each addition to form a sticky dough. Turn it out onto a lightly floured surface and knead until fairly smooth but still sticky
7. about 8 minutes. Lightly oil a large bowl
8. then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) for 30 minutes. Grease a 9x13 inch baking pan. Deflate the dough and turn it out onto a lightly floured surface. Roll the dough into a 16x20 inch rectangle. Spread the honey over the dough; sprinkle evenly with the cinnamon sugar and raisins. Beginning with the long side
9. roll the dough tightly into a log shape
10. and pinch to seal the seam. Cut into 12 equal size pieces. Place the rolls into the prepared pan cut side up. Cover the pan with a damp cloth and let rise until doubled in volume
11. about 30 minutes. Preheat an oven to 350 degrees F (175 degrees C). Bake in the preheated oven until golden brown
12. about 30 minutes.