

# Cinnamon Buns



prep time  
**20 minutes**  
Plus 90 min for  
the rise time



total time  
**2 hr, 10 min**



servings  
**12**

## Ingredients

### Dough

- 2 ¼ tsp active dry yeast or instant yeast
- 1 cup milk lukewarm
- 1/2 cup granulated sugar
- 1/3 cup butter unsalted, softened, or margarine
- 1 tsp salt
- 2 eggs
- 4 cups all-purpose flour

### Filling

- 1 cup brown sugar packed
- 3 tbsp cinnamon
- 1/3 cup butter unsalted, softened, or margarine

### Cream Cheese Icing

- 6 tbsp butter unsalted, softened, or margarine
- 1 ½ cups powdered sugar also known as icing sugar, or confectioner's sugar
- 1/4 cup cream cheese at room temperature
- 1/2 tsp vanilla extract
- 1/8 tsp salt

 holiday favorite

## Instructions

- 1 For the rolls, dissolve the yeast in the warm milk (should be lukewarm between 98 and 105 degrees Fahrenheit) with a tsp of sugar (you can take a tsp out of the 1/2 cup of sugar) in a large bowl. Let it sit for about 5 minutes. If the yeast is good, it will start to froth up.
- 2 To the bowl of your mixer add the sugar, butter or margarine, salt, eggs, and flour and mix thoroughly.
- 3 Pour the milk/yeast mixture over the flour mixture and using the dough hook, mix well until well incorporated and the dough comes clean from the side of the bowl.
- 4 Place the dough into an oiled bowl, cover and let rise in a warm place for about 1 hour or until the dough has doubled in size.
- 5 Combine the brown sugar and cinnamon in a bowl.
- 6 Grease a 9x13 inch baking dish with cooking spray or butter.
- 7 Roll the dough out on a lightly floured surface, until it is approximately 16 inches long by 12 inches wide. It should be approximately 1/4 inch in thickness.
- 8 Spread the 1/3 cup of butter evenly over the dough, then sprinkle with the sugar evenly over the surface of the dough.
- 9 Working carefully, from the long edge, roll the dough down to the bottom edge.
- 10 Cut the dough into 1 1/2 inch slices, and place in a lightly greased baking pan. You can also use floss to cut into slices, as seen in the video. Place the cut rolls in the prepared pan. Cover with a clean kitchen towel or plastic wrap and let them rise for another 30 minutes, or until doubled in size.
- 11 Preheat oven to 350 degrees.



- 12 Place the baking pan in the oven and bake for 20 minutes or until golden brown. Cooking time can vary greatly!
- 13 While the rolls are baking, make the icing by mixing all the icing ingredients and beat well with an electric mixer until fluffy and smooth.
- 14 When the rolls are done, spread generously with icing.

### Recipe Notes:

Make sure the milk is lukewarm when adding the yeast. If it's too hot it will kill off the yeast!

When you add the yeast to the milk it should start to foam. If after 10 minutes you still don't see it foam you need to get a new yeast and start over because the dough will not rise.

Put out the butter ahead of time so it's room temperature

The dough takes about an hour to rise so make sure you plan accordingly when making this recipe!

No template breakdown for this one!

