

CINNAMON ROLLS

14-16 rolls | 30min preparation | 2-3hrs making time

FIRST STEP

To activate the yeast, mix it with the warm milk and the sugar and let it rest for 10 minutes.

PREPARATION

In a bowl, place the unsalted butter at room temperature along with the eggs and start mixing it. In a separate bowl, place the flour and the rest of the ingredients, and start adding the previous mixed ingredients little by little. Then add the activated yeast and mix again. You can do this procedure either by hand or with a mixer machine. Place it out of the bowl and start kneading the dough for 10 min. *add more flour if needed* but make sure your dough doesn't get too dried. After kneading it, place it back in your greased bowl so it doesn't get stick to it. Cover it with plastic wrap and let it sit for 1-2 hours, until it doubles up its size. * I recommend you place it in a place with heat*

After this time, place your dough in your counter and start stretching it out to make a rectangle with a 1cm of thickness. Cover or paint your rectangular dough with 50 gr of butter leaving a 3cm space on every side so it can stick when rolling.

Now, spread your filling mix on the dough and start rolling like in the picture below.



You'll need for the dough:

520 gr of flour

2 eggs

70 gr unsalted butter

250 ml of milk

7 gr of dry instant yeast

1 tsp salt

100 gr of white sugar

For the filling: Mix

180 gr of brown sugar

20 gr of powder cinnamon

For the frosting: Mix

120 gr of cream cheese

100 gr of unsalted butter

180 gr of powder sugar

5 gr of vanilla extract

Then cut into rolls of approximately 4cm, the quantity of rolls will depend on whatever measurement you use to cut the rolls. Place the rolls on the greased tray with a distance of 2cm between each roll. Let it sit for 30-40 min. While waiting you can mix all the ingredients for the frosting and let it refrigerate until cinnamon rolls are done.



Now pre-heat up your oven to 200° Celsius degrees for 10 min, then lower to 180° Celsius degrees and place the tray inside and bake for 15-20 min. When finished baking, put some frosting and enjoy!

