

Plate Dream

Best Homemade Cinnamon Rolls

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 4 cups all-purpose flour
- [ ] 1/3 cup granulated sugar
- [ ] 2 1/4 tsp active dry yeast
- [ ] 1 tsp salt
- [ ] 1 cup warm milk (110°F)
- [ ] 1/4 cup unsalted butter, melted
- [ ] 1 large egg

Filling

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 2 tbsp ground cinnamon
- [ ] 1 tsp vanilla extract

Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp milk
- [ ] 1/2 tsp vanilla extract

Instructions

1. In a bowl whisk flour, sugar, yeast, and salt. In another bowl combine warm milk, melted butter, egg, and vanilla; stir gently.
2. Add the wet mixture to the dry ingredients, stirring until a shaggy dough forms. Knead on a lightly floured surface for about 8 minutes until smooth and elastic.
3. Place the dough in a greased bowl, cover with a damp towel, and let rise in a warm spot for 1 hour, or until doubled.
4. Punch down the dough, roll it into a 12-inch rectangle. Spread softened butter, then sprinkle brown sugar mixed with cinnamon evenly.
5. Roll tightly from the long side, cut into 8 even slices, and place them in a greased 9-inch round pan.
6. Cover and let rise again for 30 minutes while the oven preheats to 350°F.
7. Bake for 20-22 minutes, until the tops are golden brown and the centers are cooked through.
8. While the rolls are still hot, whisk together powdered sugar, milk, and vanilla; drizzle over the pan.

Nutrition per serving

320 kcal	6 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough is sticky, add flour a tablespoon at a time.
- For extra caramel flavor, brown the butter before mixing into the dough.
- You can replace the glaze with a cream cheese frosting for a richer finish.