

Cinnamon Rolls

BREAKFAST

Ingredients

Dough

- 3/4 cup warm milk
- 2, 1/4 tsp quick rise yeast
- 1/4 cup granulated sugar
- 2 eggs, room temperature
- 1/4 cup Truly Grass Fed Unsalted Butter
- 3 cups flour
- 3/4 tsp salt

Frosting

- 4 oz cream cheese
- 3 tbsp Truly Grass Fed Unsalted Butter, softened
- 3/4 cup powdered sugar
- 1/2 tsp vanilla extract

Filling

- 2/3 cup dark brown sugar
- 1, 1/2 tbsp ground cinnamon
- 1/4 cup Truly Grass Fed Unsalted Butter, softened

Instructions

1. Warm milk in microwave then transfer to a stand mixer bowl and sprinkle yeast on top. Add sugar, eggs, and melted butter. Mix until well combined. Stir in flour and salt with a wooden spoon until a dough begins to form.
2. Knead dough on medium speed using a dough hook attachment for about 8 minutes, or until it forms a ball and is slightly sticky.
3. Transfer dough to a well oiled bowl. Cover with plastic wrap and a warm towel on top. Allow dough to rise for 1-1 1/2 hours, or until it has doubled in size.
4. Transfer risen dough to a well-floured surface and roll out into a 14x9 rectangle. Spread softened butter over dough, leaving a 1/4" margin on the far side.
5. Mix together brown sugar and cinnamon in a small bowl. Sprinkle mixture over the dough, then rub into the butter.
6. Begin rolling dough up tightly, starting from the shorter 9" side. Once rolled up, place the seam side down and seal tightly.
7. Use a serrated knife to cut roll into 1" sections.
8. Place cinnamon rolls in a greased 9x9 baking pan or round 9" cake pan. Cover with plastic wrap and a warm towel on top and let rise again for 30-45 minutes.
9. Preheat oven to 350° F. Remove plastic wrap and towel and bake for 20-25 minutes, or until slightly golden brown on the edges. Allow to cool for 5-10 minutes before frosting.
10. Make frosting by beating all ingredients in a standing mixer bowl until smooth and fluffy.
11. Spread frosting over cinnamon rolls as desired.



Naturally Irish. Truly Delicious.