

# Overnight Cinnamon Rolls

Makes 10-12 rolls : ~3hrs plus overnight rest time : Recipe adapted from Natasha's Kitchen

**This recipe mentions a stand mixer & dough hook. More often than not, I make these without one and knead the dough by hand. I'll have notes on that throughout the recipe, you'll find them *italicized*.**

## Ingredients:

For the dough:

- 1 cup warm milk, not hot
- ½ tbsp active dry yeast
- 4 tbsp granulated sugar, divided
- 3 cups all-purpose flour, divided
- 1 large egg, room temp
- 2 tbsp **salted** butter melted, divided
- ½ tsp salt

For the filling:

- 7 tbsp **salted** butter, softened, divided
- ¼ cup granulated sugar
- 1 tbsp ground cinnamon

For the frosting:

- 4 tbsp **salted** butter, softened
- 4 oz cream cheese, softened
- ½ tbsp vanilla extract

- 1 cup powdered sugar

## Instructions:

Prep the dough:

- In the bowl of an electric stand mixer (*or large mixing bowl*), add 1 cup warm milk and sprinkle with  $\frac{1}{2}$  tbsp yeast.
- Let sit uncovered for **7 minutes** at room temp.
- Add  $\frac{1}{2}$  cup flour, 2 tbsp sugar and whisk until blended.
- Cover with plastic wrap and let rise at room temperature for **35-45 min**. It will look puffy.
- Whisk in 1 egg, remaining 2 tbsp sugar, 1 tbsp melted butter and  $\frac{1}{2}$  tsp salt.
- Using the dough hook on speed 2 (*or a rubber spatula*), add remaining 2  $\frac{1}{2}$  cups flour ( $\frac{1}{2}$  cup at a time) letting it blend with each addition. *If you don't have a mixer/dough hook, mix with the rubber spatula until your dough gets too tough to mix, then move to working with your hands.*
- Add more flour 1 tbsp at a time & knead just until dough is no longer sticking to fingertips or the walls of the bowl as it mixes.
- Then knead/mix for 10 min. *If you don't have a mixer, turn dough onto a gently floured surface...and yes, knead by hand for 10 min.*
- Move the dough back to your bowl & cover with plastic wrap.
- Let rise at room temp **2 hours**. Dough should double in size.

Make the icing:

- Using an electric hand mixer (*or whisk*), cream together 4 tbsp softened butter and 4 oz softened cream cheese.
- Beat on medium speed until creamy and smooth.
- Then, beat in  $\frac{1}{2}$  tbsp vanilla & 1 cup powdered sugar.
- Continue mixing until fluffy (3-4 min), scraping down the bowl as needed.
- Place in a sealable container & store in the fridge overnight.

Fill & roll the dough:

- Generously dust flour over a clean work surface and place dough in the center.
- Sprinkle dough with flour (just enough to keep the rolling pin from sticking) and roll into an even 17"x10" rectangle.
- Dot the top of dough with 6 tbsp of very soft butter and spread it out gently with a spatula.
- Stir together ¼ cup sugar and 1 tbsp cinnamon and sprinkle all of it evenly over buttered dough.
- Roll the dough up starting with it laid out horizontally, keeping a tight roll.
- Once it's rolled up, push ends in slightly to make them a little more uniform then slice\* into 10-12\* equal sized cinnamon rolls.
- Butter sides and bottom of a 9×13 baking pan OR 12in cast iron skillet with 1 tbsp butter and space the cinnamon rolls evenly in the pan.
- Cover tightly with plastic wrap and refrigerate overnight (up to 18 hours).

**End of day one: just note, you'll need to let the rolls rise for 1-1.5 hrs before baking in the morning, set your alarm accordingly.**

Baking the buns:

- The following day, remove the rolls from the refrigerator and (keeping them covered) let rise at room temp for 1-1.5 hours or until puffy.
- Set out the frosting to come to room temp as well.
- Brush tops with 1 tbsp melted butter and bake at 350°F for 22-24 mins\* or until tops are light golden brown.
- Let cool in the pan for 15 minutes then frost warm buns generously with the cream cheese frosting.
- Store any leftovers in the fridge.

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**recipe notes:**

- I cut the dough log into 10 rolls, 10 fit better in my skillet & I like when the cinnamon rolls are bigger anyways.
- Slice the dough log with a sharp knife OR baking twine (my fav method for a clean cut).

- Sometimes the cinnamon rolls don't go golden, but I pull them out anyways because I don't like over-baking them.
- You KNOW I'm using salted butter.

**what you learn:**

- Another good semi-beginner level yeast dough recipe that always impresses.