

Cinnamon Rolls with Cream Cheese Icing



For the dough:

- 1 cup lukewarm milk
- 2 large eggs, room temperature
- 1/3 cup butter, cut in cubes
- 4 ½ cups all-purpose flour
- 1 ¾ tsp. salt
- ½ cup sugar
- 1 pkg. rapid rise yeast

For the filling:

- 1/3 cup butter, softened
- 1 cup brown sugar, packed
- 3 tblsp. ground cinnamon

For the icing:

- 3 oz. cream cheese, softened
- ¼ cup butter, softened
- 1 ½ cups confectioner's sugar
- ½ tsp. vanilla extract

Combine all ingredients for the dough in a large mixing bowl (or the bowl of a stand mixer). Stir until the mixture begins to come together. To knead by hand, transfer the dough to a lightly oiled work surface and knead for 5-8 minutes or until smooth. To knead in the stand mixer, attach the dough hook and knead for 4-7 minutes at medium speed. Place the dough in a lightly oiled bowl, turn over once to grease all sides. Cover the dough with plastic wrap and let it rise for 60 minutes or until doubled in size.

Punch down the dough. Transfer to a lightly greased surface and roll into a 16x21 inch rectangle. Leaving a 1-inch border at one of the short ends, spread the dough evenly with the 1/3 cup softened butter. Sprinkle the brown sugar and cinnamon evenly over the

buttered area of the dough. Be sure to carry the filling all the way out to the edges except on the one-inch border.

Starting at the opposite end from the clean one-inch border, roll the dough into a log. Cut into 12 equal slices and place the buns in a lightly greased 9x13 pan. Cover the pan with plastic wrap and let the buns rise for about 30 minutes or until nearly doubled.

While the buns are rising, preheat the oven to 400 degrees. Bake until golden brown, about 15 minutes.

While the buns are baking, make the icing. In a small bowl, beat together the cream cheese, butter, sugar, and vanilla.

When the buns are golden brown, remove from the oven and allow to cool for 5-10 minutes. Spread with the icing.

Enjoy!

--Never Enough Thyme

<http://www.lanascooking.com>

Recipe from King Arthur Flour web site

(<http://www.kingarthurfour.com/recipes/cinna-buns-recipe>)