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Cinnamon rolls – Yield 8

Here is what you need:

- ½ cup milk
- 2 tablespoons butter, softened
- 2 teaspoons instant dry yeast
- 3 tablespoons sugar
- 2 cups all-purpose flour
- ¼ teaspoon salt
- 1 - 2-tablespoons water (optional use only if needed)
- 1 large egg at room temperate

Filling

- 1 cup light or dark brown sugar
- 1 tablespoon cinnamon
- ¼ cup butter, slightly chilled

Here is how you do it:

In a cup, heat milk in the microwave for 30 seconds, and add in 2 tablespoons of butter. Let sit for 2 minutes, then add in sugar and yeast, stir gently, let sit for 5 minutes.

In a large bowl, combine flour, and salt. Form a well in the center.

Add to the well in the bowl egg and milk, and mix with craft stick or spoon until dough forms. Keep in the bowl to rise for at least 30 minutes, but no more than 60 minutes.

In a small bowl, combine brown sugar, cinnamon, and ¼ cup softened butter; set aside. On a piece of parchment paper lightly covered with flour, using your hands, press your dough out to a large rectangle (12 "x 8"), cover with brown sugar mixture, and roll starting with the long side into a log. Then cut into 8 equal size pieces and place into a lightly-greased 9-inch tin.

Cover with plastic wrap for 30 minutes to let rise. After 20 minutes, preheat oven to 375 degrees. Place pan in oven in the oven for 15 to 20 minutes until golden brown.

Sugar Glaze

Here is what you need:

- 1 cup powdered sugar
- 1 – 2 tablespoons water * glaze should be thick
- ½ teaspoon vanilla extract or flavoring (optional)

Here is how you do it.

In a bowl, add sugar, 1 tablespoon water and vanilla, stir. Slowly add in remaining water 1 teaspoon at a time until smooth and thick.

Divide evenly and drizzle over each cinnamon roll.