

# Cinnamon Rolls

*Compliments of Chef Richard's Kitchen*

10 Servings

## DOUGH:

1 C milk (about 100° - 110° F)  
1 Tbsp active dry yeast  
2 large eggs, room temperature  
⅓ C butter, softened  
½ C sugar  
1 tsp salt  
4 C flour

## FILLING:

½ C butter, softened  
1 C brown sugar, packed  
2 Tbsp ground cinnamon

## FROSTING:

6 oz cream cheese, softened  
⅓ C butter, softened  
2 C confectioners' sugar

Pour warm milk, ¼ C sugar and yeast into mixer bowl. Stir. Allow yeast to 'sponge' for about 10 – 20 minutes. If yeast mixture does not froth or bubble after 15 minutes, discard and start over with newer yeast.

Add the remaining sugar, eggs, salt and butter. Blend well. Add about 2-½ C flour. Mix well. Add remaining flour, ½ C at a time, until dough is soft and elastic. Place dough in large bowl sprayed with vegetable spray. Cover with plastic and allow to double in size, about 1 hour.

While dough rises, mix brown sugar and cinnamon together and set aside.

When dough has risen, sprinkle flour on cutting board or counter. Form dough into a rectangle, about 20" x 16". Spread softened butter over the entire surface of the dough. Next, sprinkle brown sugar mixture over the top, all the way to the edges.

Roll the dough along the long side, starting at the far side. Roll dough into a cylinder shape. Square up ends. Using dental floss, cut the dough log into 10 – 12 sections. Place each section into a greased baking dish. Cover again with plastic wrap and allow to rise another 30 minutes.



Preheat oven to 375° F. Remove plastic cover and bake for 20 – 25 minutes until dough is golden and toothpick placed into the middle of the dough comes out clean. Remove from oven and allow to cool.

While rolls are cooling, place cream cheese, butter and confectioner's sugar in bowl and blend until smooth.

Spread the frosting over top of rolls and serve warm.