

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Alexandra Kaye

Recipe Name: Cinnamon Rolls

Recipe Ingredients:

Dough

- 1 cup warm milk
- 1 tablespoon dry yeast
- 2 tablespoons of white sugar
- 1 teaspoon salt
- 3 tablespoons butter
- 1 large egg
- 3 cups flour

Filling

- 1/2 cup butter melted
- 1 cup brown sugar
- 2 tablespoons cinnamon

Frosting

- 4 ounces cream cheese softened
- 1/4 cup butter softened
- 1-1/2 cups powdered sugar
- 1/2 teaspoon vanilla extract
- 1-2 tablespoons milk

Recipe Instructions:

1. First make your dough, you can either use a kitchenaid or kneed it yourself.
2. After your dough is fully needed you will then move it to a lightly greased mixing bowl cover it with a towel and let it sit and rise for about an hour.
3. After the hour take out the dough and roll it out into about 12 inches by 18 inches.

4. Now time to add the melted butter filling brush the butter all over the top of the dough.
5. Next you are going to mix your cinnamon and sugar together and sprinkle it all over the dough.
6. Now time to roll your dough up into a log shape, try to roll it tight as possible.
7. Next you cut your dough it should make about 12 cinnamon rolls per serving.
8. Once you have cut them all up you are going to move them to a 9 by 13 pan cover them with a towel again and let them rise for about 30-45 minutes
9. After they have risen time to cook them.
10. Preheat the oven to 325.
11. They take 20-25 minutes to cook or until they are a golden brown on the top.
12. While they are baking it's best to make the frosting.
13. Mix the frosting yourself not with a mixer until it is a drizzling consistency.
14. Once the rolls come out put the frosting on right away so they are served fresh and warm.
15. The cinnamon rolls normally stay good up to 5 days.