

# CINNAMON ROLLS

6 Servings

Preparation time: 2h y 40min

For the dough:

- 400 gr all purpose flour
- 1 tbsp dry baker's yeast
- 50 ml lukewarm water
- 100 ml lukewarm milk
- 50 gr room temperature butter
- 1 large egg
- 1 tsp salt
- 50 gr sugar
- 1 tbsp vanilla paste

For the filling:

- 100 gr softened butter
- 100 gr brown sugar
- 2 tbsps cinnamon
- ½ tbsp nutmeg
- a little bit of milk

For the icing:

- 100 gr icing sugar
- 100 gr cream cheese
- 30 ml warm water

RECIPE GUIDE

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#### PREPARATION:

In a jar, mix the lukewarm water and milk with the sugar and the yeast, stir and wait around 10min so that the yeast can activate.

Place the flour, salt and large egg in the bowl of a stand mixer. Add the liquids mixed with the yeast and vanilla paste. Knead gently for about 5 minutes.

After the first 5 minutes of kneading, gradually add the butter while the mixer is running. Continue kneading for another 10 minutes.

Once the dough is ready, it should be soft and smooth. Grease a large bowl with oil and place the dough inside. Cover with cling film and leave to rise until the dough has doubled in size.

In a bowl, mix all the filling ingredients: sugar, cinnamon, and nutmeg.

Roll out the dough into a rectangle, then brush the entire surface with butter. Sprinkle the filling evenly over the surface.

Once the filling is evenly distributed, roll the dough up from the long side of the rectangle. Cut the roll into as many pieces as desired, depending on whether you prefer larger or smaller rolls, and place them in a baking dish or tin. Cover with cling film and leave to rise until the rolls have puffed up (about 45 minutes to 1 hour).

Once the cinnamon rolls have doubled in size, preheat the oven to 200°C. Brush the tops of the rolls with milk and bake for 15 to 20 minutes, until lightly golden. Remove from the oven and leave to cool on a wire rack.

Prepare the icing by mixing all the ingredients together. Whisk vigorously until smooth and creamy. Brush the icing over the rolls before serving.