



Cinnamon Rolls with Cream Cheese Icing

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 25 mins

Ingredients

Dough

250ml tepid milk
80g unsalted butter, softened
500g strong white bread flour
7g dried yeast
50g caster sugar
2 large eggs

Filling

150g unsalted butter, softened
150g soft light brown sugar
3 tbsp ground cinnamon

Icing

100g full fat cream cheese
25g unsalted butter, softened
125g icing sugar, sieved

Method

- Warm the milk, add the butter and mix.
- Put the flour, yeast and sugar in the bowl of a stand mixer with a dough hook attached.
- Add the eggs and some of the milk and begin to mix. Keep adding the milk until the flour is combined and you have a wet dough.
- Keep mixing for another 8 minutes - you will notice the sides of the bowl becoming clean. The dough will still be wet but nice and shiny.
- Transfer the dough to an oiled bowl and cover with cling film and leave to prove until it has doubled in size. This could be 1-2 hours.
- Grease a deep baking tray approximately 20cm x 23cm with butter.
- Make the cinnamon butter by mixing the butter, sugar and cinnamon together to a smooth paste.
- Once the dough has proved tip it out on to a lightly floured surface and knock it back to remove the air from the dough.
- Using a rolling pin on a floured surface roll out into a rectangle 36cm x 30cm.
- Spread the cinnamon butter all over the dough to the edges.
- From the long edge roll up carefully into a log shape.
- Roll so the seam is at the bottom then cut into 12 equal slices with a bread knife using a sawing action.
- Place the slices in the tin with slight gaps between each roll.
- Cover with the greased cling film and leave to prove again until they have risen and the rolls are touching.
- Pre-heat the oven to 180°C (160°C fan) then bake for 25 minutes.
- To make the icing: the ingredients need to be at room temperature- in a medium sized bowl put the cream cheese, butter and icing sugar and whisk until smooth.
- Leave the rolls to cool then smooth the icing over the top using a small spatula. Leave to set before serving.