

Cinnamon Rolls with Cream Cheese Glaze

Servings : 18

Amount	Measure	Ingredient - Preparation Method
		dough
1	cup	whole milk
3	tablespoons	unsalted butter
3 1/2	cups	unbleached flour
1/2	cup	sugar
1	large	egg
2 1/4	teaspoons	rapid-rise yeast
1	teaspoon	salt
		nonstick vege spray
		filling
3/4	cup	golden brown sugar - packed
2	tablespoons	ground cinnamon
1/4	cup	unsalted butter - room temp
		glaze
4	ounces	cream cheese - room temp
1	cup	powdered sugar
1/4	cup	unsalted butter - room temp
1/2	teaspoon	vanilla extract

For dough: Combine milk and butter in glass measuring cup. Microwave on high until butter melts and mixture is just warmed to 120 to 130, 30-45 seconds. Pour into mixer with paddle. Add 1 cup flour, sugar, egg, yeast and salt. Beat on low speed 3 minutes, stopping to scrape down sides. Add 2.5 cups flour. Beat on low until flour is absorbed and dough is sticky, scrpaing down sides. Turn dough out onto lightly flowered surface. Knead for about 8 minutes. Form into ball.

Lightly oil large bowl with nonstick spray. Transfer dough to bowl, turning to coat. Cover bowl with plastic wrap, then kitchen towel. Let dough rise for about 2 hours.

Mix brown sugar and cinnamon in medium bowl. Punch down dough.

Transfer to floured work surface. Roll out to 15x11 rectangle. Spread butter over dough, leaving a 1/2" border. Sprinkle cinnamon sugar evenly over butter. Starting at one long side, roll dough into log, pinching gently to keep it rolled up. With seam side down, cut dough crosswise with thin sharp knife into 18 slices, each about 1/2" to 3/4" wide.

Spray 2 nine inch square glass baking dishes with spray. Divide rolls between dishes, arranging cut side up. Cover with plastic wrap, then kitchen towel. Let dough rise until almost doubled, 40-45 minutes.

Position rack in center of oven and preheat to 375. Bake rolls until tops are golden, about 20 minutes. Remove from oven and invert immediately onto rak. Cool 10 minutes. Turn right side up.

Glaze: Combine cream cheese, powdered sugar, butter and vanilla in medium bowl. Beat until

smooth. Spread on rolls.