

Ultimate Cinnamon Buns

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		Dough
3/4	cup	whole milk - heated to 110
1		envelope rapid-rise or instant yeast
3	large	eggs - room temp
4 1/4	cups	unbleached flour
1/2	cup	cornstarch
1/2	cup	granulated sugar
1 1/2	teaspoons	salt
12	tablespoons	unsalted butter - cut into 12 pieces and softened
		Filling
1 1/2	cups	light brown sugar - packed
1 1/2	tablespoons	ground cinnamon
1/4	teaspoon	salt
4	tablespoons	unsalted butter - softened
		glaze
4	ounces	cream cheese - softened
1	tablespoon	whole milk
1	teaspoon	vanilla extract
1 1/2	cups	powdered sugar

Dough: Adjust an oven rack to the middle position and heat oven to 200. When the oven reaches 200, shut it off. Line a 13x9" baking pan with foil, allowing excess to hang over edges. Grease the foil and a medium bowl.

Whisk the milk and yeast in a liquid measuring cup until the yeast dissolves, then whisk in the eggs. In the bowl of a mixer with dough hook, mix the flour, cornstarch, granulated sugar and salt until combined. With the mixer on low, add the milk mixture in a steady stream and mix until the dough comes together, about 1 minute. Increase the speed to medium and add the butter, 1 piece at a time, until incorporated. Continue to mix until dough is smooth and comes away from the sides of the bowl, about 10 minutes. Turn the dough out onto a clean surface and knead to form a smooth, round ball. Transfer the dough to the prepared bowl, cover with plastic wrap and place in warm oven. Let rise until doubled, about 2 hours.

Filling: Combine brown sugar, cinnamon and salt in a small bowl. Turn the dough out onto a lightly floured counter. Roll the dough into an 18" square, spread with the butter, and sprinkle evenly with the brown sugar mixture. Starting with the nearest edge, roll the dough into a tight cylinder, pinch lightly to seal the seam, and cut into 8 pieces. Transfer, cut side up, to the prepared pan. Cover with plastic wrap and let rise in a warm spot until doubled in size, about 1 hour.

Glaze: Heat the oven to 350. Whisk the cream cheese, milk, vanilla and powdered sugar in a medium bowl until smooth. Discard plastic wrap and bake the buns until deep golden brown and the filling is melted, 35 to 40 minutes. Transfer to a wire rack and top the buns with 1/2 of the glaze; let cool for 30 minutes. Using the foil overhang, lift the buns from the pan and top with remaining glaze. Serve.