

Cinnamon Buns

Dough

2 ¼ Tsp	<i>Active Dry Yeast</i>
1 Cup	<i>Warm Milk</i>
½ Cup	<i>Granulated Sugar</i>
½ Cup	<i>Softened Butter</i>
1 Tsp	<i>Salt</i>
2	<i>Eggs</i>
4 Cups	<i>Flour</i>

Filling

1 Cup	<i>Packed Brown Sugar</i>
3 Tbsp	<i>Cinnamon</i>
½ Cup	<i>Softened Butter</i>

Icing

6 Tbsp	<i>Butter</i>
1 ½ Cups	<i>Powdered Sugar</i>
¼ Cup	<i>Cream Cheese</i>
½ Tsp	<i>Vanilla</i>
¼ Tsp	<i>Salt</i>

- 1.** Dissolve the yeast in the warm milk in a large bowl.
- 2.** In a stand mixer bowl, add sugar, butter, salt, eggs, and flour. Mix until well combined.
- 3.** Add the milk/yeast mixture and mix well using the dough hook.
- 4.** Place dough into an oiled bowl, cover and let rise in a warm place about 1 hour or until the dough has doubled in size.
- 5.** Roll the dough out on a lightly floured surface, until it is approx 16-18 inches long by 12 inches wide. It should be approx ¼ inch thick.
- 6.** To make the filling, combine brown sugar and cinnamon in a bowl.
- 7.** Butter dough with softened butter.
- 8.** Spread the cinnamon mixture evenly over the surface of the dough.
- 9.** Roll dough and then cut into 12 even length rolls (approximately 1 ½ inch). Place the cut rolls into an oiled 13×9 inch pan.
- 10.** Cover them with a damp towel. Let them rise again for another 30 minutes until they double in size. Optionally refrigerate overnight, then allow to warm to room temperature and proof for another 30 minutes.
- 11.** Bake for 20 minutes or until golden brown.
- 12.** Mix butter, powdered sugar, cream cheese, vanilla and salt for icing.
- 13.** Allow to cool slightly before icing.