

# The Best Cinnamon Rolls Ever



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Recipe by: Laura Vitale

*Makes 12*

**Prep Time: 30 minutes**  
**Cook Time: 25 minutes**

## Ingredients

### For the Dough:

- \_\_\_ 5 cups (loosely measured NOT packed)
- \_\_\_ 2-1/4 tsp of Instant Yeast
- \_\_\_ 1/2 cup of Granulated Sugar
- \_\_\_ 1 Egg
- \_\_\_ 1-1/4 cups of Whole Milk
- \_\_\_ 1/3 cup of Unsalted Butter
- \_\_\_ 1 tsp of Salt
- \_\_\_

### For the Filling:

- \_\_\_ 1/2 cup of Unsalted Butter, softened at room temperature
- \_\_\_ 1 cup of Brown Sugar, packed
- \_\_\_ 1-1/2 Tbsp of Cinnamon
- \_\_\_ Tiny Pinch of Salt
- \_\_\_ 1/4 cup of Butter, melted (not for the filling but needed)
- \_\_\_

### For the Frosting:

- \_\_\_ 1/2 cup of Unsalted Butter, softened at room temperature
- \_\_\_ 8 oz of Cream Cheese, softened at room temperature
- \_\_\_ 1-1/2 cups of Powdered Sugar
- \_\_\_ 1 tsp of Vanilla Extract
- \_\_\_ 1/2 tsp of Lemon Juice
- \_\_\_ Tiny Pinch of Salt

1) Start with the dough. Warm the milk and melt the butter (let cool until warm, not hot). In the bowl of a standing mixer fitted with a dough hook, mix milk, butter, sugar, yeast, egg, and salt, then gradually add the flour and knead until a soft, smooth dough forms. Cover and let rise until doubled in size.

2) Prepare the filling. In a bowl, mix the softened butter, brown sugar, cinnamon, and a tiny pinch of salt until smooth.

3) Roll the risen dough into a large rectangle, brush with the melted butter, spread the filling evenly over the dough, then cut 12 strips, roll each one into a roll and place them in a greased pan, cover, and let rise again until puffy and doubled in size.

