



Prep time: **25 minutes**
Proof time: **1½ hours**
Bake time: **40 minutes**
Makes **9 rolls**

BUTTERMILK CINNAMON ROLLS WITH CINNAMON ICING

DOUGH

4 cups all-purpose flour
3 teaspoons active dry yeast
½ cup sugar
1 cup buttermilk, warm
½ cup unsalted butter, melted then cooled
2 eggs
1 teaspoon vanilla
1 teaspoon salt

FILLING

½ cup unsalted butter, melted
1 cup brown sugar
2 tablespoons cinnamon

ICING

8 oz. cream cheese (one box)
¼ cup unsalted butter, room temperature
2 cups powdered sugar
½ tablespoon vanilla
1 tablespoon cinnamon

What is better when you wake up in the morning than the smell of fresh-baked cinnamon rolls? The problem here is if it's you baking, you'll not be the one walking up to the smell. But that's a small problem, soon to be fixed with the smell of cinnamon rolls.

- In the bowl of a stand mixer with a dough hook, mix the flour, yeast, sugar, and salt. With the mixer on, slowly pour in the buttermilk, add the eggs, then pour in the melted butter. Mix on medium speed for about 10 minutes until dough starts to pull away from the sides. It'll be smooth and shiny. After 10 minutes, remove the hook, cover, and let sit to rise for about a half hour.
- While dough is rising, make the filling. Just mix all the filling ingredients together in a bowl, then set aside.
- When dough has doubled, dump it out onto a well-floured cutting board. Roll out the dough so it's about twenty-four by sixteen inches. With a spatula, smear the cinnamon filling over the dough so it completely covers the dough. Starting on one of the long sides, carefully roll the dough into a long tube like you are rolling up a carpet. Cut the dough into nine hockey pucks and place into a greased nine-by-thirteen-inch baking pan. Cover and let rise for about a half hour.
- Preheat oven to 375°F. Bake for about 20 minutes until the tops are nice and brown. Remove from oven and let cool. While cooling, in a mixer or by hand, beat together all the icing ingredients, then spread evenly over the rolls.

