

Ooey Goey Cinnamon Rolls

Ingredients

- DOUGH
- 2 1/4 tsp active dry yeast
- 1 cup milk, lukewarm
- 1/2 cup sugar
- 1/3 cup unsalted butter, softened
- 1 tsp salt
- 2 eggs
- 4 cups flour
- FILLING
- 1 cup brown sugar, packed
- 3 tbsp ground cinnamon
- 1/3 cup unsalted butter, softened
- ICING
- 6 tbsp unsalted butter, softened
- 1 1/2 cups powdered sugar
- 1/4 cup cream cheese, softened
- 1/2 tsp vanilla extract
- pinch of salt

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Instructions

1. Dissolve the yeast in the lukewarm milk. Let it sit for about 5 minutes.
2. In the bowl of your mixer, add the sugar, butter, salt, eggs, and flour mixing until incorporated.
3. Pour the yeast/milk mixture over the flour mixture and using the dough hook, mix until incorporated.

4. Place the dough into an oiled bowl and cover. Allow to rise for about an hour, or until doubled in size.
5. In a small bowl, combine the brown sugar and cinnamon.
6. Grease a 9 x 13 baking pan.
7. On a floured surface, roll the dough out until it is 16 inches by 13 inches. It should be about 1/4 inch thick.
8. Spread the butter evenly over the dough and sprinkle the cinnamon/sugar mixture on top.
9. Carefully roll the dough up and cut into 1 1/2 inch thick slices.
10. Place slices into greased baking pan and cover with a towel for another 30 minutes to rise.
11. Preheat oven to 350 degrees.
12. Place pan into oven and bake for around 20 minutes, or until golden brown.
13. While the rolls are baking, combine the icing ingredients. Once rolls are removed from oven, spread icing generously over each roll and serve!