

The Pioneer Woman's Cinnamon Rolls

Who can resist the smell of baking rolls cinnamon ? These holiday buns are the ultimate gourmet pleasure and you will devour them morning, noon and night. There's a good chance this sweet, chewy and sticky treat is at the top of everyone's wish list.

* Ingredients:

* for the dough:

- 📖 1 cup (250 ml) lukewarm milk
- 📖 2 eggs
- 📖 1/3 cup (85 mL) melted butter
- 📖 4 and a half cups (1125 mL) all-purpose flour
- 📖 1 teaspoon of salt
- 📖 1/2 cup (125 mL) sugar
- 📖 1 tablespoon of dry yeast (active)

* Ingredients for the filling:

- 📖 1 cup (250 mL) brown sugar
- 📖 2 and a half tablespoons ground cinnamon
- 📖 1/3 cup (85 mL) butter

* Ingredients for the icing:

- 📖 1/2 cup (125 mL) cream cheese (Philadelphia style)
- 📖 1/4 cup (65 mL) softened butter
- 📖 1 and a half cups (375 mL) icing sugar
- 📖 1/2 teaspoon vanilla extract a pinch of salt

* Preparation :

1 – You have to start by making the dough. In a bowl, we melt the yeast in the warm milk. Then add the salt, sugar, butter, eggs and flour. Mix well.

2 – With lightly floured hands, knead the dough vigorously to

make a nice ball.

3 – Place the ball in a lightly oiled bowl and cover with a clean tea towel for about 1 hour or until the ball has doubled in size.

4 – In a bowl, combine the brown sugar and cinnamon. Stretch the dough to make a rectangle about 40 x 50 cm.

5 – Brush the dough with 1/3 cup of butter and sprinkle the dough with the cinnamon mixture.

6 – Roll the dough and cut it to make 12 brioche of the same size. Preheat the oven to 400 ° a degrees .

7 – Brown your brioche buns for about 15 minutes.

8 – Take advantage of the cooking time to take out a small bowl and mix in the cream cheese, butter, icing sugar, vanilla and a pinch of salt. This is your frosting.

9 – When the brioche come out of the oven, pour the delicious mixture over the buns.

ENJOY !!