

Cinnamon Rolls

These cinnamon rolls are soft and gooey, light and airy, dripping of caramel like the familiar Cinnabon ones, but they are made fresh by you and your family with love and without any long words at the end of the ingredient list.

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| ½ cup | butter (1 stick), half melted, half room temp + more for greasing tray | 2 teaspoons | ground cinnamon |
| 1 package | yeast | ½ cup | walnut pieces |
| 1 cup | milk | ½ cup | raisins |
| 4 cups | flour | Cream Cheese Icing | |
| ½ cup | sugar | ¼ cup | butter, softened |
| ½ teaspoon | salt | ¼ cup | cream cheese, softened |
| 2 large | eggs | 1 cup | powdered sugar |
| 1 spray | vegetable or olive oil | ½ teaspoon | vanilla |
| 1 cup | brown sugar | | |

- 1 Melt ¼ cup of butter in a saucepan over low heat. Add milk and heat until it is temperature of warm water that you can put your finger into without burning. Remove from heat and sprinkle the yeast on top of the mixture.
- 2 In bowl of food processor, combine flour, sugar and salt. Pour milk mixture into food processor and pulse a few times to mix. Add eggs and pulse again. Pulse a few more times until mixture is combined and gooey.
- 3 Brush oil onto a large bowl. With a rubber spatula, scrape the dough from the food processor into the bowl. Use your hands to knead and shape the dough into a ball. Cover with plastic wrap and leave in a warm part of your house to let rise until nearly doubled, which will take about 30-45 minutes.
- 4 After dough has risen, shape into a small rectangle and roll it out onto a well floured surface into a 12 x 18 rectangle. Spread room temp butter onto the dough. Sprinkle with brown sugar, cinnamon, followed by walnuts, then raisins. Lightly press the walnuts and raisins into the dough.
- 5 Roll up the dough along the long side like a pinwheel until you have a long log. With a serrated knife, cut the log crosswise into 18 equal pieces. Place the pieces on a well buttered baking tray allowing plenty of space in between each. Sprinkle any of the crumbs left on your work surface over the top of the rolls.
- 6 Cover the baking sheet lightly with a kitchen towel, parchment paper or foil and let rise. The warmer your space is, the faster they will rise. Give them 1-2 hours, as you want them to grow to their maximum potential. You can even leave them overnight, so they are ready to bake in the morning.
- 7 While cinnamon rolls are rising, mix up the Cream Cheese Icing. Combine all ingredients together and beat with a mixer until fluffy. Cover bowl with plastic wrap until ready to use or place into a piping bag. Can be refrigerated, but bring out to room temp when ready to use.
- 8 Preheat oven to 375° and bake for 12-15 minutes or until top is a light golden brown. Do not overbake. Before serving, spread or pipe cream cheese icing onto each cinnamon roll and serve while they are still warm.

Servings: 18

Preparation Time: 30 minutes

Cooking Time: 12 minutes

Inactive Time: 1 hour and 30 minutes

Total Time: 2 hours and 12 minutes

Oven Temperature: 375°F

Nutrition Facts

Nutrition (per serving): 301 calories, 105 calories from fat, 12.1g total fat, 48.5mg cholesterol, 93.3mg sodium, 137.8mg potassium, 44.1g carbohydrates, 1.4g fiber, 21.2g sugar, 5.2g protein.

Source

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