Cinnamon Rolls

BREAKFAST

YIELD	ACTIVE	TOTAL	OVEN
12 large rolls	45 min	≈2 h	375 °F (191 °C)

EQUIPMENT
Stand mixer, paddle + hook · Rolling pin · 9×13 in pan

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH				
1	Milk, *115 °F (46 °C)*	240 g	1 cup	Sprinkle the yeast over the milk in the mixer bowl. Let it stand until frothy, 3–4 min.
	Instant yeast	8 g	2½ tsp	
2	Eggs, *room temp*	100 g	2 large	Add the eggs, butter and sugar. Mix until combined.
	Salted butter, *melted, ≤ 110 °F (43 °C)*	76 g	⅓ cup	
	Granulated sugar	100 g	½ cup	
3	Salt	6 g	1 tsp	Add the salt and flour. Mix with the paddle until barely combined. Rest 5 min.
	Bread flour	480 g	4 cups	
4	Bread flour	0–60 g	up to ½ cup	Switch to the hook. Knead on medium until smooth and elastic, 5–7 min, adding flour only if needed. It should stay tacky. Rise covered in a greased bowl until nearly doubled, ≈30 min. Don’t over-rise.
FILL + SHAPE				
5	Salted butter, *almost melted*	113 g	½ cup	During the rise, mix the butter, brown sugar and cinnamon into a paste.
	Brown sugar, packed	213 g	1 cup	
	Cinnamon		2 tbsp	
6				Roll the dough to ≈24×15 in on a floured surface. Spread the filling and roll up tightly from the long side. Cut 12 slices into the greased pan. Cover and rise 20 min. Preheat oven to 375 °F (191 °C).
BAKE + FROST				
7	Heavy cream, *warm, not hot*	116 g	½ cup	Pour the cream over the rolls. Bake until golden and the center roll reads 190 °F (88 °C), 25–30 min. Tent with foil if browning fast.
8	Cream cheese, *softened*	170 g	6 oz	In the stand mixer with the paddle, beat the cream cheese and butter smooth, then beat in the sugar and extract. Spread over the rolls.
	Salted butter, *softened*	76 g	⅓ cup	
	Powdered sugar	240 g	2 cups	
	Maple or vanilla extract		1½ tsp	

NOTES

- The author now uses ½ cup (113 g) butter in the dough for softer rolls.
- Overnight: refrigerate after shaping. Next day, rest 30 min if doubled, or rise ≥1 h if not.