

## Cinnamon Rolls with Cream Cheese Frosting

Makes about 24 large rolls

### INGREDIENTS

#### Dough:

2 tbsp. yeast  
1 tbsp. sugar  
2/3 c. warm water

2 c. milk  
1/2 c. butter  
5 tbsp. sugar  
1 tsp. salt  
3 eggs, lightly beaten  
8-10 c. flour

#### Filling:

1/2 c. unsalted butter, room temperature  
1/2 c. sugar  
2/3 c. brown sugar  
1/4 c. ground cinnamon

### METHOD

Combine yeast with warm water and sugar; set aside for 5-10 minutes until foamy.

Scald milk. Add butter to milk, and let stand until melted. Cool mixture to lukewarm. Mix 5 tbsp. sugar, 1 tsp. salt, and 2 c. flour into milk mixture and then lightly whisk in yeast mixture and 3 eggs.

Add 6-8 cups more flour, and knead dough until smooth and elastic. Turn dough into large greased bowl. Cover and let rise for 1 hour.

Punch down dough, and divide in half. Roll each dough on lightly floured surface into a 18 x 9 in. rectangle. (Tip: Form dough into a round log, roll to 9 in. width first, then roll out to 18 in. length).

Melt 1/2 c. butter and brush over top of dough. Mix sugar, brown sugar, and cinnamon for filling and spread the filling on leaving a 1/2" border. Starting at the longest edge, roll the dough jelly roll-style into a log. Repeat rolling and filling with second piece of dough.

Slice each log into rolls, about 1 1/2" thick, and arrange them in greased baking pans, leaving room for rising and baking; cover and let rise for 1 hour. Preheat oven to 375°F. Uncover rolls and bake for about 10 minutes, until light golden brown. Cool rolls in the pan for 10 minutes and frost with Cream Cheese Frosting.

**Tip:** Slice rolls with dental floss. Slide the floss under the dough, cross the strands, and pull. If you don't have dental floss, use a serrated knife and a gentle sawing motion.

## Cream Cheese Frosting

### INGREDIENTS

8 oz. cream cheese, softened  
6 tbsp. unsalted butter, room temperature  
3 c. confectioner's sugar  
1 tsp. vanilla  
2 tsp. lemon juice

### METHOD

Cream cheese and butter. Sift in sugar. Stir in vanilla and lemon.