

Hot Chocolate Cinnamon Rolls



Author: recipebyrosie

Pillowey soft chocolate dough filled with buttery chocolate cinnamon spread, melty chocolate chips and gooey marshmallow. Covered in a thick chocolate ganache frosting these Hot Chocolate Cinnamon Rolls are so gooey and so indulgent.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 115 g dairy free salted butter of choice
- 50g light brown sugar
- 7g quick rise dry yeast
- 630g strong white bread flour
- 30g dark fine cocoa powder
- 1 tsp baking powder

Filling

- 180g dairy free butter of choice, softened
- 100g light brown sugar
- 2 tsp cinnamon
- 20g dark cocoa powder
- 100g dark chocolate chips
- 50g mini marshmallows

Chocolate Frosting

Instructions

1. In a saucepan, whisk together the milk, sugar and butter over medium heat. Heat until the butter has melted and then remove from the heat. Leave to cool to 37 - 39 degrees, or similar to a warm bath.
2. Gently mix the yeast into the milk and cover so the yeast can activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy.
3. In a large bowl, add 600g of the flour, cocoa powder and baking powder. Pour the activated yeast mixture in. Mix with a wooden spoon until just combined.
4. Cover the bowl with a towel or plastic wrap and put the covered dough into a warm place for at least an 1 hour. It should double in size.
5. Whilst the dough is rising, make the filling. Add the soft butter to a small bowl. Pour in the cinnamon, cocoa powder and brown sugar and gently press this into the butter using a fork. Mix until you have a spreadable paste. Set aside.
6. Remove the cover of the risen dough and add the remaining flour. Gently knead the dough (either in a stand mixer with a dough hook

- 110g dairy free cream cheese, room temperature
- 100g icing sugar
- 50g fine dark cocoa powder
- 180 g dairy free double cream, room temp
- 100g dark chocolate, melted and cooled to room temp

or by hand) adding additional flour as necessary, just until the dough loses its stickiness.

7. Transfer to a lightly floured surface and roll the dough out into a large rectangle.

8. Spread the chocolate cinnamon butter over the dough followed by the chocolate chips and marshmallows.

9. Cut the dough into 6 pieces for giant rolls, or 9 for smaller rolls. Roll tightly.

10. Place the rolls in a lined and greased tin then cover and leave to rise again in a warm place for 45 minutes.

11. Remove plastic wrap. Bake the rolls at 180°C for 25-30 minutes, until golden brown.

12. Whilst the rolls are baking make the frosting. In a stand mixer whisk the ingredients together until creamy.

13. Cover the rolls whilst still warm and then leave to set for about 30 minutes before serving.

Notes

This recipe can be made with both dairy and non-dairy ingredients.

I used almond milk and dairy-free block butter.

