

# Hot Chocolate Cinnamon Rolls

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*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.*

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## 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.

