

## Classic Cinnamon Rolls

### Ingredients

*For the dough:*

- 120 millilitres whole milk, lukewarm
- 7 grams instant dried yeast
- 50 grams caster sugar
- 1 large egg, at room temperature
- 60 grams unsalted butter, melted
- 300 grams strong white bread flour
- 1/2 teaspoon salt

*For the filling:*

- 75 grams unsalted butter, very soft
- 100 grams soft brown sugar
- 2 tablespoons ground cinnamon

*For the icing:*

- 100 grams icing sugar, sifted
- 2-3 tablespoons milk

### Preparation time

- Active time: 30 minutes
- Inactive time (rising and proofing): 2 hours

### Utensils needed

- Stand mixer with a dough hook (or a large mixing bowl)
- Rolling pin
- 23-centimetre square or round baking dish
- Pastry brush
- Small bowls
- Whisk
- Spatula

### Preparation instructions

1. **Make the dough:** In a large bowl or the bowl of a stand mixer, whisk together the lukewarm milk and the yeast. Let it stand for 5 minutes until foamy. Whisk in the

sugar, egg, and melted butter. Add the flour and salt and mix with the dough hook (or by hand with a wooden spoon) until a shaggy dough forms.

2. Knead the dough on a medium-low speed (or on a lightly floured surface) for 8-10 minutes until it is smooth and elastic.
3. Place the dough in a lightly oiled bowl, cover it with a damp cloth or plastic wrap, and let it rise in a warm place for 1<sup>1</sup> to 1.5 hours, or until doubled in size.
4. **Assemble the rolls:** While the dough rises, prepare the filling by mixing the soft butter, brown sugar, and ground cinnamon in a small bowl until it forms a smooth paste. Grease your baking dish.
5. Once risen, transfer the dough to a lightly floured surface and roll it out into a rectangle approximately 30cm x 45cm.
6. Spread the cinnamon filling evenly over the dough, leaving a small border along one of the long edges.
7. Tightly roll up the dough, starting from the long edge opposite the clean border. Pinch the seam to seal it.
8. Using a sharp knife or dental floss for a clean cut, slice the log into 9 equal pieces.
9. Arrange the rolls cut-side up in the prepared baking dish. Cover the dish and let the rolls proof in a warm place for another 30-45 minutes, until they have puffed up and are touching each other.
10. **Bake the rolls:** Preheat your oven to 190°C (170°C Fan). Bake the rolls for 20-25 minutes, until they are golden brown and cooked through.
11. **Ice the rolls:** While the rolls are baking, prepare the icing. In a small bowl, whisk the sifted icing sugar with 2 tablespoons of milk until smooth. Add a little more milk if needed to reach a thick but pourable consistency.
12. Let the baked rolls cool in the dish for about 10 minutes before drizzling the icing over them. Serve warm.

### Number of servings

- 9 rolls

### Nutritional information (per serving)

- Calories: Approximately 350-400 kcal
- Fat: 15g
- Carbohydrates: 50g
- Protein: 6g
- Sugar: 28g

*(Note: Nutritional information is an estimate and can vary based on specific ingredients used.)*

**Allergen information**

- Contains: **Wheat (Gluten), Milk, Eggs.**