

Fluffy, Homemade Cinnamon Rolls Recipe

MAKE FLUFFY, SOFT HOMEMADE CINNAMON ROLLS AT HOME JUST LIKE THE BEST BAKERIES! EASY FROM-SCRATCH RECIPE WITH SIMPLE INGREDIENTS



Servings

12



Author

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4.5 from 433 votes

Ingredients

- YEAST MIXTURE
- 1/3 cup very warm water 110-115 degrees like a warm baby bottle
- 1 package active dry yeast 2 1/4 teaspoons
- 1/4 teaspoon sugar
- DOUGH MIXTURE
- 1/2 cup sugar
- 1/3 cup buttermilk room temperature
- 1/2 cup whole milk room temperature
- 6 tablespoons butter melted
- 2 tablespoons canola oil
- 1 tablespoon vanilla extract
- 2 eggs slightly beaten
- 1 teaspoon salt
- 1 teaspoon baking powder
- 4 cups all-purpose flour sifted (may need more or less)
- FILLING MIXTURE
- 1 cup brown sugar
- 1 tablespoon cinnamon
- 1/2 cup butter melted
- CREAM CHEESE GLAZE
- 4 oz. cream cheese softened
- 1/4 cup butter melted
- 2-4 tablespoons milk may need more or less
- 1 1/2 cups powdered sugar
- 1/2 teaspoon vanilla extract
- pinch of salt optional

Instructions

1. In a measuring cup stir together water, 1/4 teaspoon sugar, and yeast.
2. Let mixture sit for a few minutes until it is puffy and foamy.
3. Pour yeast mixture into a large bowl.

4. Add in 1/2 cup sugar, buttermilk, whole milk, melted butter, canola oil, vanilla extract, and eggs.
5. Mix until combined.
6. Mix in salt and baking powder.
7. Gradually mix in the flour a little at a time, using just enough so that the dough pulls from the sides of the bowl. It will be slightly sticky but shouldn't stick to a clean fingertip.
8. Once dough has formed place the ball of dough into a large, lightly greased bowl.
9. Cover with plastic wrap and place the bowl in a warm location.
10. Let sit for about 1 hour or until the dough has doubled in size.
11. Gently punch the dough down a few times to release the air.
12. Sprinkle a work surface lightly with flour and turn dough onto floured surface.
13. Knead the dough gently a couple of times and then pat the dough into a rectangle that is about 1/4 inch thick.
14. Brush the dough with half of the melted butter. (I sometimes add in a bit of vanilla extract to the butter)
15. In a small bowl mix together brown sugar & cinnamon.
16. Sprinkle on half the brown sugar mixture.
17. Brush again with butter and finish with remaining brown sugar mixture.
18. Starting from the end furthest from you, begin tightly rolling up the dough.
19. When done, place the roll seam-side down, and carefully slice the roll into 12 (1 1/2-inch) sections.
20. Place the rolls in a greased baking pan, sides touching.
21. Cover with plastic wrap and place in a warm location to let rise.
22. Preheat oven to 350 F.
23. Bake for 20-25 minutes or until sides of cinnamon rolls are lightly golden.
24. While rolls are cooking, prepare the glaze by combining all cream cheese glaze ingredients in a bowl until smooth and silky.
25. When cinnamon rolls come out of the oven, let cool for a few minutes and then spread on the glaze.
26. Serve piping hot, warm or room temperature!