



All in One Bake Shop



The source for cake, cookie and candy
tools and supplies
for professional and home bakers

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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Cinnamon Rolls

*These rolls are really good, and they are easy to make -
a great holiday morning treat!
Kids and adults alike love them.
For something different, add chopped pecans to the filling.*



DOUGH

1 pkg dry yeast
4 C flour
1 C heavy cream
6 Tbsp butter
1/3 C brown sugar
1/2 tsp salt
3 eggs

FILLING

1 1/2 C brown sugar
1/2 C flour
2 Tbsp cinnamon
1 C butter cut into pieces

ICING GLAZE

2 C powdered sugar
1 tsp vanilla
3 Tbsp heavy cream

In a large mixing bowl combine 2 cups of flour and yeast. Heat butter, cream and brown sugar to about 120°F in the microwave, or on the stove. Add butter mixture and eggs to flour mixture. Mix, adding the extra flour until the dough reaches a kneadable consistency. Knead for 3 - 5 minutes. Dough should be soft. Shape into a smooth round ball. Place in lightly oiled bowl. Cover with plastic wrap. Place in a warm place to double in size (approximately 1 hour). Make filling by combining butter, flour and brown sugar until mixture resembles a crumb topping. Refrigerate until ready to use. Punch down dough. Divide dough in half. Place on lightly floured surface and roll out to about a 8" x12" rectangle. Sprinkle half of filling on top. Roll into a 12" cylinder. Cut cylinder into 6 pieces. Place on greased cookie sheet or baking pan. Repeat with the other half of the dough. (If you want to make them one day and bake them the next, cover with plastic wrap and refrigerate. Take rolls out of refrigerator and place in warm place to double in size from original roll size, this will take about 1 1/2 hours). Let rolls rise until double in size (about 1 hour). Preheat oven to 375°F. Bake rolls for 20 - 25 minutes. Let rolls cool a bit on a wire rack. While they are cooling, make the glaze. You can leave them in the pan and glaze the tops, or you can turn them out and glaze the bottoms. Drizzle glaze over the rolls. Leftover rolls (if there are any) can be refrigerated and then warmed in the microwave (20 seconds on high).

Makes 12 large size cinnamon rolls.