

## **Cinnabon's Classic Cinnamon Rolls**

Talking about favorite comfort foods, what's better than a Cinnabon cinnamon roll? This copycat recipe is easy to make and costs a lot less than your favorite café rolls.

*Serves: 12 – Preparation Time: 2 hours 45 minutes – Cooking Time: 15 minutes  
Nutritional facts per serving: Calories 525, Total Fat 19 g, Carbs 82 g, Protein 9 g, Sodium 388 mg*



### ***Ingredients***

#### **Dough**

- 1 cup warm milk, about 110 °F
- 2 eggs, lightly mixed
- ⅓ cup margarine, melted and cooled
- 4½ cups white bread flour
- 1 teaspoon salt
- ½ cup white sugar
- 1 tablespoon all-purpose flour
- 2½ teaspoons rapid rising yeast
- Butter for greasing

### Cinnamon filling

1 cup brown sugar  
2½ tablespoons cinnamon, ground  
⅓ cup butter, softened

### Frosting

3 ounces cream cheese, softened  
¼ cup butter, softened  
1½ cups powdered sugar  
1 teaspoon vanilla extract  
⅛ teaspoon salt

### ***Preparation***

Choose the method you prefer to make the dough: with a bread machine, with an electric stand mixer, or manually by hands.

### ***Preparing the dough with a bread machine***

1. Arrange dough ingredients in the bread machine pan following the manufacturer's instructions. Select the dough cycle and press Start. Once the cycle is done, let the dough rest in the bread machine until it has doubled in size if it has not reached this during the cycle.

### ***Preparing the dough with a stand mixer***

1. Add all the dough ingredients in the bowl. Install the hook attachment to the mixer. Start to mix the dough at the lowest speed for about 10 minutes, or more until the dough becomes elastic and smooth.
2. Transfer the dough to a clean working surface sprinkled with flour. With the hands form a ball. Place a clean kitchen towel in a bowl. Sprinkle generously with flour. Place the ball in the bowl on the towel and cover with another clean kitchen towel or plastic wrap. Place the bowl in a warm area, away from any draught. Let proof until the dough doubles in size, about 40-60 minutes.

### ***Preparing the dough by hands***

1. Add all the dough ingredients in the bowl. With a wooden spoon or a plastic scraper, work the dough to mix all the ingredients well.
2. Once a dough ball forms, transfer to a clean working surface sprinkle with flour.
3. Knead the dough for 10-15 minutes until the dough becomes elastic and smooth.
4. With the hands form a ball. Place a clean kitchen towel in a bowl. Sprinkle generously with flour. Place the ball in the bowl on the towel and cover with

another clean kitchen towel or plastic wrap. Place the bowl in a warm area, away from any draught. Let proof until the dough doubles in size, 40-60 minutes.

### ***Making the cinnamon rolls***

1. Once the dough has reached twice its original size, transfer onto a clean working surface lightly sprinkled with flour. Cover, and set aside for 10 minutes.
2. Mix brown sugar and cinnamon in a bowl and set aside.
3. Flatten dough into a large rectangle, about 16 by 21 inches. Brush with  $\frac{1}{3}$  cup butter. Top with the sugar and cinnamon mixture. Roll dough onto itself in a log and slice into 12 even pieces.
4. Transfer slices onto a large baking sheet lined with parchment paper or well-greased with butter. Cover with a clean kitchen towel and let rest for 30 minutes or until the size has doubled.
5. Preheat oven to 400 °F.
6. Bake for 15 minutes or until lightly brown.
7. While the rolls are baking, make the frosting. Combine all frosting ingredients in a bowl. Mix until smooth.
8. Remove rolls from the oven. Let rest for 5-10 minutes and coat each roll generously with frosting. Serve.

Recipe from Lina Chang's cookbook [Copycat Recipes Vol. 1](#)