

How to Make Cinnamon Rolls

Jonathan Miller



In the middle of the pandemic I found myself sitting in my basement, the sky was dreary, and I was dreaming of better times.



Times when I was able to walk around Borough Market in London or Heidelberg, Germany and take in the sights and smells. Especially those of the spectacular bakeries.

So I looked up videos of bakeries and I found this one of a tourist in London watching a guy making cinnamon rolls.

Watching this guy, I thought "I can do that!" and so can you.

Four Parts

- 1 Form the dough.
- 2 Mix the Filling
- 3 Shape the Dough into Rolls
- 4 Bake the rolls and apply the icing.

You may be thinking that making cinnamon rolls is difficult or time-consuming, but I've divided it into three main steps that you can easily accomplish.

They are creating the dough, adding the filling and forming the dough into the classic cinnamon-roll shape, then baking the rolls.

Great Recipe

Tastes of Lizzy T

<https://www.tastesoflizzyt.com/homemade-cinnamon-rolls/>

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Homemade Cinnamon Rolls {Cinnabon Copycat}

HUE CLARK

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Review Recipe

The best homemade cinnamon rolls ever! If you love gooey cinnamon buns, THIS is the recipe with the secret ingredient that makes all the difference. Everyone raves about these better-than-Cinnabon homemade rolls.

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Cinnamon rolls are one of the BEST breakfasts. You can make quick and easy cinnamon rolls or you can make pancakes or bread pudding, but this right here is the best **Homemade Cinnamon Roll recipe**.



I've tested several different recipes, but this is the one I prefer. It is a Cinna-bon copycat recipe, so nothing at all like the cinnamon rolls in Europe, but it's still very good.



Equipment Needed



You will need some equipment to make these rolls.

Ingredients Needed



Dough Ingredients

Filling Ingredients

Secret Ingredient

You're also going to need the ingredients of the rolls themselves.

For the dough you will need flour, yeast, sugar, salt, milk, two room temperature eggs, and salted butter.

For the filling you will need brown sugar, salted butter, and, of course, cinnamon.

But there is a secret ingredient. Can anyone guess what that ingredient might be? It's heavy cream. Right before baking you pour some heavy cream on the rolls and it makes them

Form the Dough

1. Proof the yeast in the milk
 - a. Milk should be 115°
 - b. 10 minutes
2. Warm the eggs (if necessary)
3. Pour the dough ingredients into the stand mixer bowl.
4. Attach the beater blade.
5. Mix the ingredients until just mixed together. Let rest 5 minutes.

Continued...



Form the Dough

6. Scrape dough off of beater blade and replace with the dough hook.
7. Knead dough for 5-7 minutes.
8. Transfer dough to a buttered bowl.
9. Cover the bowl with a clean towel and let rise for 30 minutes in a warm place.

Tip: Turn on oven for 2 minutes on lowest setting to warm the oven.



Mix the Filling

While the dough is rising,

- Clean out the stand mixer bowl.
- In a separate bowl, add the filling ingredients and mix together with a spoon.



Shape the Dough into Rolls

1. Lightly flour your pastry mat and rolling pin.
2. Place dough on pastry mat and roll out to 24" by 15".
3. Spread filling out on dough.
4. Starting on the long end, roll up the dough.
5. Cut into 12 slices.
6. Place each roll in a buttered pan.
7. Let the rolls rise for 20 minutes.



Bake the Rolls and Apply the Icing

1. Pre-heat oven to 375°
2. Pour heavy cream over the rolls.
3. Bake for 20-25 minutes.
4. Prepare the Icing.
 - a. Place Icing ingredients in the mixing bowl.
 - b. Mix using the whisk attachment.
5. Spread icing over cooled rolls.



Thank you!

Jonathan Miller

<https://jonmillerportfolio.com/>

