

## LOOKING FOR LOVE CINNAMON ROLLS (with 2 variations!)

by Roan Parrish

Makes: 12–15 rolls

### INGREDIENTS

Dough:

- 1 cup warm milk
- 1 tablespoon instant dry yeast
- 2 large eggs at room temperature
- 1/3 cup salted butter, melted and cooled
- 4–4 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 cup granulated sugar

Filling:

- 2/3 cup salted butter, almost melted
- 1 cup packed brown sugar
- 3 tablespoons cinnamon
- 1/2 cup heavy cream or half and half—for pouring over the risen rolls

Frosting:

- 6 ounces cream cheese, softened
- 1/3 cup salted butter, softened
- 2 cups powdered sugar
- 1 tablespoon vanilla extract (or extract of your choice)

### METHOD

1. Pour warm milk into the bowl of a stand mixer and sprinkle the yeast on top.
2. Add the eggs, salt, butter and sugar.
3. Add the flour and mix until just combined. Allow the mixture to rest for a few minutes while the flour soaks up the liquid.
4. Using the dough hook, beat at medium speed until it comes together as a dough. Knead for 5-ish minutes or until the dough is elastic and smooth.
5. Transfer dough to a large greased bowl, cover with a damp towel, and place in a warm place to rise until doubled in size (about 30 minutes). If your kitchen is cold, heat your oven to 200F, then turn off and put the dough inside to use it like a proving drawer.

6. While the dough is rising, make your filling. In a bowl, combine the soft butter, brown sugar, and cinnamon, and mix until you have a paste.
7. Once your dough is risen, turn dough out on floured surface and sprinkle with flour. Roll dough out to a rectangle about half an inch thick.
8. Smear the filling over the whole dough rectangle using a rubber spatula or your fingers. Don't push too hard or you could rip the dough.
9. Roll the dough from the long end, then cut it into 12–15 rolls, depending on thickness.
10. Put rolls, spiral side up, into a greased pan. Cover and let rise until almost doubled (20–30 minutes).
11. Preheat the oven to 375F degrees.
12. While it's preheating, slightly warm your cream or half and half. Once the rolls have risen, pour the cream over them. It'll soak into and around the rolls.
13. Bake at 375 degrees for 20 minutes, until golden brown. I like mine rather gooey, but you can leave yours in longer if you want them cakier.
14. While the rolls are baking, make your frosting: in a large bowl, blend together the softened cream cheese and butter using a hand mixer. Add in vanilla (or extract of your choice) and powdered sugar. Beat until combined.
15. Your choice if you want to put the frosting on when the rolls are warm and let it melt and pool all around them or if you want to wait until they're cool so it frosts the top. Either way, eat the hell out of those mofos!

#### **\*\* Variation 1: Pumpkin Spice Latte**

For this variation, add ginger, nutmeg, and allspice to the cinnamon in your filling and ½ a cup of pumpkin puree to your frosting.

#### **\*\* Variation 2: Praline**

Add 1 cup of finely-chopped toasted pecans to your filling and drizzle maple syrup over the frosting.