



# Make It Sweet.

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## 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 – 7 g  
4 C flour, divided – 480 g  
1 C heavy cream  
6 Tbsp butter  
1/3 C brown sugar - pressed  
1/2 tsp salt  
3 eggs

- In a large mixing bowl combine 2 cups of flour and yeast.
- Heat butter, cream and brown sugar to about 120°F
- 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.

### FILLING

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

- Punch down dough. Divide dough in half.
- Place on lightly floured surface and roll out to a 8" x12" rectangle.
- Sprinkle half of filling on top, roll into a 12" cylinder and cut 8 pieces.
- Place on greased cookie sheet or baking pan. Repeat with the other half of the dough.
- 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 by mixing all ingredients together until smooth. You can leave them in the pan and glaze the tops, or you can take them out and glaze individually. Spread or drizzle glaze over the rolls.
- Leftover rolls (if there are any) can be refrigerated and then warmed in the microwave (20 seconds on high).

### ICING GLAZE

2 C powdered sugar  
1 tsp vanilla  
3 Tbsp heavy cream

*Note: If you want to make them one day and bake them the next, cover with plastic wrap and refrigerate after rolling and cutting the cylinder. 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.*