



Make It Sweet.

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Cinnamon Rolls

These cinnamon 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

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 yeast, 360 g (3 cups) of flour, brown sugar and salt.
- Heat cream to about 120°F and melt butter.
- Add butter mixture to the flour mixture and then add the eggs.
- 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.
- Deflate 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).

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.

Cheese Filled Braided Sweet Bread

Dough

170 g (¾ C) Milk
57 g (¼ C or 4 Tbsp) Unsalted Butter
2 ¼ tsp Instant Yeast
1 tsp Salt
50 g (¼ C) Light Brown Sugar
1 tsp Vanilla Bean Paste
1 Large Egg – lightly beaten
360 g (3 C) All-Purpose Flour

Filling

227 g (1 C or 8 oz) Cream Cheese
100 g (1 C) Granulated Sugar
21 g (3 Tbsp) All-Purpose Flour
1 Large Egg
2 tsp Vanilla Bean Paste
Zest of 1 Orange
2 C Dried Cranberries

Egg Wash Glaze

1 Egg
2 Tbsp Water
Crystal Sugar

Assembly

- Deflate the dough and divide in half
- Working with one half at a time, roll to 12" x 8" size on a lightly greased piece of parchment that is 12" x 8".
- Lightly mark the dough into thirds lengthwise
- Lightly stretch the long side ends of the middle section.
- Spread half of the filling onto the middle section.
- Sprinkle with dried cranberries.
- Using a sharp knife, pizza cutter or scissors, make 1" wide angled slices into each side almost to the filling.
- Fold up each stretched end to cover the end of the filling. Fold strips at an angle, pressing the end in a little and then alternate from side to side.
- Place on parchment lined baking sheet and allow to rise for about 1 hour.
- Preheat oven to 375°F
- Brush with egg wash. Sprinkle with crystal sugar.
- Bake for 35 to 40 minutes until golden brown.
- Store refrigerated for 4 days or in the freezer for 3 months.

Dough

Heat milk until warm and melt butter.
Combine all dough ingredients in a large mixing bowl or in a stand mixer bowl.
Mix until dough forms and then knead for several minutes until the dough is smooth.
Place into a lightly oiled bowl, cover with plastic and set aside to rise for 45 minutes to 1 hour.

Filling

Mix all filling ingredients until smooth. Refrigerate until ready to use.

Egg Wash

Whip together until fully mixed the egg and water. Set aside.