

Cinnamon Rolls

Cinnamon Roll Ingredients

1 loaf frozen white bread dough (thawed)

Flour for dusting your cutting board (do not stick your hands in the flour container)

1 cup brown sugar

1 tablespoon of ground cinnamon

$\frac{1}{4}$ cup of butter (half a stick)

Icing Ingredients

YOU WILL NOT NEED THESE INGREDIENTS UNTIL DAY 2

1 cup powdered sugar

$\frac{1}{2}$ cup cream cheese (half the package)

$\frac{1}{4}$ cup butter (half the stick)

1 teaspoon of vanilla

Directions

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Day 1:

Roll out dough on a lightly floured surface to form a 15x7 inch rectangle. In a small bowl, combine brown sugar and cinnamon. Set aside.

Spread $\frac{1}{4}$ cup of butter over the dough and evenly sprinkle with cinnamon-sugar mixture.

Starting at the long edge, roll dough tightly into a cylinder

Using string, cut 8 rolls and place dough swirl side up in a greased baking pan

Cover with plastic wrap and leave at the end of your kitchen to rise. Mrs. LeVar-Hash will refrigerate your rolls overnight.

Day 2:

Preheat oven to 400 degrees

Bake cinnamon rolls for 15 minutes or until golden brown

While rolls are baking, combine the icing ingredients with your hand mixer until fluffy

Frost the warm rolls with frosting