

Cinnamon Rolls

FOR THE DOUGH

1. 4 large egg yolks, room temperature
2. 1 large whole egg, room temperature
3. 2 ounces sugar, approximately 1/4 cup
4. 6 tablespoons unsalted butter, melted
5. 3/4 cup buttermilk, room temperature
6. 4 cups bread flour
7. 1 package rapid rise yeast, approximately 1/4 ounce
8. 1 1/4 teaspoons kosher salt

FOR THE FILLING

1. 8 ounces light brown sugar
2. 1 tablespoon cinnamon, ground
3. Pinch kosher salt
4. 1 1/2 tablespoons unsalted butter, melted

Frosting - I just used this recipe and halved it:

<https://www.splendidtable.org/recipes/extra-creamy-cooked-cream-cheese-icing>

1. Combine the egg yolks, whole egg, sugar, butter and buttermilk in the bowl of a stand mixer and whisk at medium speed.
2. As the mixture comes together add 1 CUP of the flour, along with the yeast and salt and continue whisking until combined.
3. Remove the whisk attachment and replace it with a dough hook. Add the remaining flour. At this point the dough should feel soft and moist but not sticky. If it is sticky, add a bit more flour (one ounce at a time). Knead on low for another 5 minutes or until the dough clears the sides of the bowl.
4. Turn the dough out onto a lightly floured work surface; and form dough into a smooth ball. Transfer to a large bowl that has been lightly lubed with the vegetable oil. Rotate the bowl so that the dough ball is evenly covered. Cover with a clean kitchen towel and set aside until the dough doubles in volume, about 3 hours. (Exact times will vary depending on the temperature of the room and the temperature of the ingredients.)

1. Butter a 9 by 13-inch glass baking dish with the cold butter.
2. Turn the dough out onto a lightly floured work surface and gently shape into a rectangle with the long side nearest you. Then use a rolling pin to shape into 18 by 12-inch rectangle.
3. Brush the dough with the the melted butter, leaving a 1-inch border along the top edge.
4. Sprinkle the brown sugar mixture over the dough, also avoiding the top border.
5. Gently press the filling into the dough. (If you tend to have hot hands, you may want to cover the filling with a layer of plastic wrap first.)
6. Beginning with the long edge nearest you, roll the dough away from you into a tight cylinder. Firmly pinch the seam to seal and roll the cylinder seam side down. Very gently squeeze the cylinder to create even thickness.
7. Using a serrated knife, gently cut the cylinder into 2-inch rolls; yielding 8 pieces.
8. Arrange rolls cut side down in the baking dish; cover tightly with plastic wrap and store in the refrigerator overnight, or up to 16 hours.

1. Heat the oven to 200 degrees F.
2. When the oven has reached 200 degrees F, turn it off and place the rolls in the turned-off oven. Let the rolls rise until they look slightly puffy, about 30 minutes.
3. Without taking the rolls out of the oven, increase the oven temperature to 350 degrees F and let the rolls continue to bake for 25 to 30 minutes, or until the internal temperature reaches 190 degrees F. Remove the rolls and let cool while you make the icing.