

Cream Cheese Nutella Cinnamon Rolls

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Ingredients:

1# loaf frozen bread dough
2 - 3 TBSP flour
4 oz cream cheese
2 TBSP Nutella chocolate hazelnut spread
1/4 cup brown sugar
1/2 tsp cinnamon

6 TBSP powdered sugar
1/4 tsp vanilla
1/2 tsp cinnamon
1 1/2 tsp milk

Directions:

*NOTE: to make these ahead, bake the day before, cover and refrigerate, then just warm up and frost the next day.

*Wrap the bread dough in greased plastic wrap and refrigerate overnight. Spread the flour onto the counter, unwrap the defrosted dough and place on the flour. Allow to sit for 30 minutes.

*Grease a 9 X 13 baking pan.

*In a bowl, mash together the cream cheese, Nutella, brown sugar, and 1/2 tsp of the cinnamon using the back of a spoon.

*Roll out the dough to about 20 inches in length by about 12 inches in width. Spread with the cream cheese mixture to about 1/4 of an inch of each edge. Fold the short sides in, just 1/4 of an inch.

*Using the long end, roll up to about a 20 inch long tube. Cut into 16 slices and place them, open side down, into the prepared pan. Cover with a plastic wrap and allow to rise for about 4 hours.

*Preheat the oven to 375 degrees. Bake the rolls for 25 minutes.

*Whisk together the powdered sugar, vanilla, remaining cinnamon, and the milk until smooth. Drizzle over warm rolls.